

Fruit and vegetable processing

Improving quality

Edited by Wim Jongen



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Fruit And Vegetable Processing Improving Quality

W. M. F. Jongen



Fruit And Vegetable Processing Improving Quality:

Fruit and Vegetable Processing W. M. F. Jongen, 2002 Fruit and vegetables are both major food products in their own right and key ingredients in many processed foods There has been growing research on their importance to health and techniques to preserve the nutritional and sensory qualities desired by consumers This major collection summarises some of the key themes in this recent research Part one looks at fruit vegetables and health There are chapters on the health benefits of increased fruit and vegetable consumption antioxidants and improving the nutritional quality of processed fruits Part two considers ways of managing safety and quality through the supply chain A number of chapters discuss the production of fresh fruit and vegetables looking at modelling the use of HACCP systems and ways of maintaining postharvest quality There are also two chapters on instrumentation for measuring quality Two final chapters look at maintaining the safety and quality of processed fruit and vegetables Part three reviews technologies to improve fruit and vegetable products Two chapters consider how to extend the shelf life of fruits and vegetables during cultivation The following three chapters then consider how postharvest handling can improve quality covering minimal processing new modified atmosphere packaging techniques and the use of edible coatings Two final chapters discuss two major recent technologies in processing fruit and vegetables high pressure processing and the use of vacuum technology With its distinguished editor and international team of contributors Fruit and vegetable processing provides an authoritative review of key research on measuring and improving the quality of both fresh and processed fruits and vegetables Reviews recent research on improving the sensory nutritional and functional qualities of fruit and vegetables whether as fresh or processed products Examines the importance of fruits and vegetables in processed foods and outlines techniques to preserve the nutritional and sensory qualities desired by consumers Discusses two major technologies in processing fruits and vegetables high pressure processing and the use of vacuum technology

Fruit and vegetable processing [W. M. F. Jongen, 2002 [Fruit And Vegetable Processing - Improving Quality](#) Wim (Ed.) Jongen, 2005 *Fruit and Vegetable Processing* Wim Jongen, 2002-08-13 Fruit and vegetables are both major food products in their own right and key ingredients in many processed foods There has been growing research on their importance to health and techniques to preserve the nutritional and sensory qualities desired by consumers This major collection summarises some of the key themes in this recent research Part one looks at fruit vegetables and health There are chapters on the health benefits of increased fruit and vegetable consumption antioxidants and improving the nutritional quality of processed fruits Part two considers ways of managing safety and quality through the supply chain A number of chapters discuss the production of fresh fruit and vegetables looking at modelling the use of HACCP systems and ways of maintaining postharvest quality There are also two chapters on instrumentation for measuring quality Two final chapters look at maintaining the safety and quality of processed fruit and vegetables Part three reviews technologies to improve fruit and vegetable products Two chapters consider how to extend the shelf life of fruits and vegetables during

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Quality Control in Fruit and Vegetable Processing Megh R. Goyal, Faizan Ahmad, 2023-02-24 Quality Control in Fruit and Vegetable Processing Methods and Strategies illustrates the applications of various nonthermal technologies for improving the quality and safety of fruits and vegetables such as microwave ultrasound gamma irradiation pulsed light and hurdle technology The volume also looks at various strategies osmotic dehydration ultrasound and ultrasound assisted osmotic dehydration nanoemulsions and engineered nanomaterials for the preservation of fresh produce It emphasizes various nondestructive techniques that have been widely used for the quality assessment of fruits and vegetables during storage including image analysis x ray tomography magnetic resonance imaging MRI nonmagnetic resonance imaging NMR color vision system near infrared spectroscopy NIRS and computerized tomography CT Applications of other nondestructive mechanical such as electronic tongue and nose technology and dynamic methods acoustic for food quality and safety evaluation have also been included The book concludes with an overview of the potential use of fruit and vegetable waste as a viable feedstock for bioenergy and for the treatment of wastewater Key features Promotes the utilization of new and novel nonthermal technologies for the preservation of fruits and vegetables Provide up to date information on the applications of nonthermal technologies for the quality and safety of fresh produce during storage Highlights different preservation strategies for improving the quality of fresh produce Explores the use of nondestructive quality assessment methods such as X ray MRI NMR etc Discusses the potential industrial use of fruit and vegetable waste as a viable feedstock for bioenergy and for the treatment of industrial wastewater This volume will provide food for thought for those in the food industry on new methods and technology for effective quality control in fruit and vegetable processing

Handbook of Vegetables and Vegetable Processing Muhammad Siddiq, Mark A. Uebersax, 2018-02-14 Handbook of Vegetables and Vegetable Processing Second Edition is the most comprehensive guide on vegetable technology for processors producers and users of vegetables in food manufacturing This complete handbook contains 42 chapters across two volumes contributed by field experts from across the world It provides contemporary information that brings together current knowledge and practices in the value chain of vegetables from

production through consumption The book is unique in the sense that it includes coverage of production and postharvest technologies innovative processing technologies packaging and quality management Handbook of Vegetables and Vegetable Processing Second Edition covers recent developments in the areas of vegetable breeding and production postharvest physiology and storage packaging and shelf life extension and traditional and novel processing technologies high pressure processing pulse electric field membrane separation and ohmic heating It also offers in depth coverage of processing packaging and the nutritional quality of vegetables as well as information on a broader spectrum of vegetable production and processing science and technology Coverage includes biology and classification physiology biochemistry flavor and sensory properties microbial safety and HACCP principles nutrient and bioactive properties In depth descriptions of key processes including minimal processing freezing pasteurization and aseptic processing fermentation drying packaging and application of new technologies Entire chapters devoted to important aspects of over 20 major commercial vegetables including avocado table olives and textured vegetable proteins This important book will appeal to anyone studying or involved in food technology food science food packaging applied nutrition biosystems and agricultural engineering biotechnology horticulture food biochemistry plant biology and postharvest physiology **Handbook of Food Preservation** M. Shafiur

Rahman, 2020-06-10 The processing of food is no longer simple or straightforward but is now a highly inter disciplinary science A number of new techniques have developed to extend shelf life minimize risk protect the environment and improve functional sensory and nutritional properties Since 1999 when the first edition of this book was published it has facilitated readers understanding of the methods technology and science involved in the manipulation of conventional and newer sophisticated food preservation methods The Third Edition of the Handbook of Food Preservation provides a basic background in postharvest technology for foods of plant and animal origin presenting preservation technology of minimally processed foods and hurdle technology or combined methods of preservation Each chapter compiles the mode of food preservation basic terminologies and sequential steps of treatments including types of equipment required In addition chapters present how preservation method affects the products reaction kinetics and selected prediction models related to food stability what conditions need be applied for best quality and safety and applications of these preservation methods in different food products This book emphasizes practical cost effective and safe strategies for implementing preservation techniques for wide varieties of food products Features Includes extensive overview on the postharvest handling and treatments for foods of plants and animal origin Describes comprehensive preservation methods using chemicals and microbes such as fermentation antimicrobials antioxidants pH lowering and nitrite Explains comprehensive preservation by controlling of water structure and atmosphere such as water activity glass transition state diagram drying smoking edible coating encapsulation and controlled release Describes preservation methods using conventional heat and other forms of energy such as microwave ultrasound ohmic heating light irradiation pulsed electric field high pressure and magnetic field

Revised updated and expanded with 18 new chapters the Handbook of Food Preservation Third Edition remains the definitive resource on food preservation and is useful for practicing industrial and academic food scientists technologists and engineers

Processing of Fruits and Vegetables Khursheed Alam Khan, Megh R. Goyal, Abhimannu A Kalne, 2019-05-13 This volume looks at new and established processing technologies for fruits and vegetables taking into consideration the physical and biochemical properties of fruits and vegetables and their products the challenges of the processing industry the effect of processing on nutritional content economic utilization of bio wastes and byproducts and much more Divided into several sections the volume covers processing and antioxidant enzyme profiles of fruits and vegetables role of antioxidants and enzymes in processing use of solar energy in processing and techniques used in making processed products from fruits and vegetables novel processing technologies in fruits and vegetables ultraviolet light pulsed light technology hurdle technology physical and biochemical properties the challenges and solutions in waste reduction negative effects of processing and effects of processing on vitamins of fruits and vegetables

Advances in Fresh-Cut Fruits and Vegetables Processing Olga Martin-Belloso, Robert Soliva Fortuny, 2010-10-21 Despite a worldwide increase in demand for fresh cut fruit and vegetables in many countries these products are prepared in uncontrolled conditions and have the potential to pose substantial risk for consumers Correspondingly researchers have ramped up efforts to provide adequate technologies and practices to assure product safety while keeping n

Food Processing Stephanie Clark, Stephanie Jung, Buddhi Lamsal, 2014-04-03 FOOD PROCESSING Food Processing Principles and Applications Second Edition is the fully revised new edition of this best selling food technology title Advances in food processing continue to take place as food scientists and food engineers adapt to the challenges imposed by emerging pathogens environmental concerns shelf life quality and safety as well as the dietary needs and demands of humans In addition to covering food processing principles that have long been essential to food quality and safety this edition of Food Processing Principles and Applications unlike the former edition covers microbial enzyme inactivation kinetics alternative food processing technologies as well as environmental and sustainability issues currently facing the food processing industry The book is divided into two sections the first focusing on principles of food processing and handling and the second on processing technologies and applications As a hands on guide to the essential processing principles and their applications covering the theoretical and applied aspects of food processing in one accessible volume this book is a valuable tool for food industry professionals across all manufacturing sectors and serves as a relevant primary or supplemental text for students of food science

Handbook of Vegetable Preservation and Processing Y. H. Hui, E. Özgül Evranuz, 2015-11-05 The second edition of a bestseller Handbook of Vegetable Preservation and Processing compiles the latest developments and advances in the science and technology of processing and preservation of vegetables and vegetable products It includes coverage of topics not found in similar books such as nutritive and bioactive compounds of vegetables veg

Postharvest Biology and Technology of Tropical and Subtropical Fruits Elhadi M. Yahia, 2011-06-30 While products

such as bananas pineapples kiwifruit and citrus have long been available to consumers in temperate zones new fruits such as lychee longan carambola and mangosteen are now also entering the market Confirmation of the health benefits of tropical and subtropical fruit may also promote consumption further Tropical and subtropical fruits are particularly vulnerable to postharvest losses and are also transported long distances for sale Therefore maximising their quality postharvest is essential and there have been many recent advances in this area Many tropical fruits are processed further into purees juices and other value added products so quality optimisation of processed products is also important The books cover current state of the art and emerging post harvest and processing technologies Volume 1 contains chapters on particular production stages and issues whereas Volumes 2 3 and 4 contain chapters focused on particular fruit Chapters in Volume 4 review the factors affecting the quality of different tropical and subtropical fruits from mangosteen to white sapote Important issues relevant to each product are discussed including means of maintaining quality and minimising losses postharvest recommended storage and transport conditions and processing methods among other topics With its distinguished editor and international team of contributors Volume 4 of Postharvest biology and technology of tropical and subtropical fruits along with the other volumes in the collection are essential references both for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area Along with the other volumes in the collection Volume 4 is an essential reference for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area Reviews factors affecting the quality of different tropical and subtropical fruits concentrating on postharvest biology and technology Important issues relevant to each particular fruit are discussed such as postharvest physiology preharvest factors affecting postharvest quality and pests and diseases

Handbook of Vegetables and Vegetable Processing Nirmal K. Sinha, Y. H. Hui, E. Özgül Evranuz, Muhammad Siddiq, Jasim Ahmed, 2010-12-21 Vegetables are an important article of commerce both in developed and developing economies Many studies point to importance of vegetables in our diet *Handbook of Vegetables and Vegetable Processing* serves as a reference handbook on vegetables and vegetable processing containing the latest developments and advances in this fast growing field The book can be considered as a companion to Y H Hui's popular *Handbook of Fruits and Fruit Processing* 2006 *Handbook of Vegetables and Vegetable Processing* is contemporary in scope with in depth coverage of new interdisciplinary developments and practices in the field of vegetables emphasizing processing preservation packaging and nutrition and food safety Coverage includes chapters on the biology horticultural biochemistry microbiology nutrient and bioactive properties of vegetables and their significant commercialization by the food industry worldwide Full chapters are devoted to major vegetables describing aspects ranging from chemistry to processing and preservation World renowned editors and authors have contributed to this essential handbook on vegetables and their production technology storage processing packaging safety and commercial product development Special Features Coverage includes biology and

classification physiology biochemistry flavor and sensory properties microbial safety and HACCP principles nutrient and bioactive properties In depth descriptions of key processes including minimal processing freezing pasteurization and aseptic processing fermentation drying packaging and application of new technologies Entire chapters devoted to important aspects of over 20 major commercial vegetables including avocado table olives and textured vegetable proteins Unparalleled expertise on important topics from more than 50 respected authors Managing Wine Quality Andrew G.

Reynolds,2010-09-30 Many aspects of both grape production and winemaking influence wine sensory properties and stability Progress in research helps to elucidate the scientific basis of quality variation in wine and to suggest changes in viticulture and oenology practices The two volumes of Managing wine quality review developments of importance to wine producers and researchers The focus is on recent studies advanced methods and likely future technologies Part one of the second volume Oenology and wine quality opens with chapters reviewing the impact of different winemaking technologies on quality Topics covered include yeast and fermentation management enzymes ageing on lees new directions in stabilisation clarification and fining of white wines and alternatives to cork in wine bottle closures Managing wine sensory quality is the major focus of part two Authors consider issues such as cork taint non enzymatic oxidation and the impact of ageing on wine flavour deterioration The volume concludes with chapters on the management of the quality of ice wines and sparkling wines With authoritative contributions from experts across the world s winemaking regions Managing wine quality is an essential reference work for all those involved in viticulture and oenology wanting to explore new methods understand different approaches and refine existing practices Reviews the impact of different technologies on wine quality Discusses yeast and fermentation management enzymes and ageing on lees Considers issues surrounding wine sensory quality including cork taint and the impact of ageing on flavour deterioration Food Processing: Strategies for Quality Assessment Abdul

Malik,Zerrin Erginkaya,Saghir Ahmad,Hüseyin Erten,2014-11-05 The aim of the food processing is to ensure microbiological and chemical safety of foods adequate nutrient content and bioavailability and acceptability to the consumer with regard to sensory properties and ease of preparation Processing may have either beneficial or harmful effects on these properties so each of these factors must be taken into account in the design and preparation of foods This book offers a unique dealing with the subject and provides not only an update of state of the art techniques in many critical areas of food processing and quality assessment but also the development of value added products from food waste safety and nanotechnology in the food and agriculture industry and looks into the future by defining current obstacles and future research goals This book is not intended to serve as an encyclopedic review of the subject However the various chapters incorporate both theoretical and practical aspects and may serve as baseline information for future research through which significant development is possible *Sensory Analysis for Food and Beverage Quality Control* David Kilcast,2010-05-24 Producing products of reliable quality is vitally important to the food and beverage industry In particular companies often fail to ensure that the sensory

quality of their products remains consistent leading to the sale of goods which fail to meet the desired specifications or are rejected by the consumer This book is a practical guide for all those tasked with using sensory analysis for quality control QC of food and beverages Chapters in part one cover the key aspects to consider when designing a sensory QC program The second part of the book focuses on methods for sensory QC and statistical data analysis Establishing product sensory specifications and combining instrumental and sensory methods are also covered The final part of the book reviews the use of sensory QC programs in the food and beverage industry Chapters on sensory QC for taint prevention and the application of sensory techniques for shelf life assessment are followed by contributions reviewing sensory QC programs for different products including ready meals wine and fish A chapter on sensory QC of products such as textiles cosmetics and cars completes the volume Sensory analysis for food and beverage quality control is an essential reference for anyone setting up or operating a sensory QC program or researching sensory QC Highlights key aspects to consider when designing a quality control program including sensory targets and proficiency testing Examines methods for sensory quality control and statistical data analysis Reviews the use of sensory quality control programs in the food and beverage industry featuring ready meals wine and fish

Case Studies in Novel Food Processing Technologies C J Doona, 2010-10-28 Novel food processing technologies have significant potential to improve product quality and process efficiency Commercialisation of new products and processes brings exciting opportunities and interesting challenges Case studies in novel food processing technologies provides insightful first hand experiences of many pioneering experts involved in the development and commercialisation of foods produced by novel processing technologies Part one presents case studies of commercial products preserved with the leading nonthermal technologies of high pressure processing and pulsed electric field processing Part two broadens the case histories to include alternative novel techniques such as dense phase carbon dioxide ozone ultrasonics cool plasma and infrared technologies which are applied in food preservation sectors ranging from fresh produce to juices to disinfestation Part three covers novel food preservation techniques using natural antimicrobials novel food packaging technologies and oxygen depleted storage techniques Part four contains case studies of innovations in retort technology microwave heating and predictive modelling that compare thermal versus non thermal processes and evaluate an accelerated 3 year challenge test With its team of distinguished editors and international contributors Case studies in novel food processing technologies is an essential reference for professionals in industry academia and government involved in all aspects of research development and commercialisation of novel food processing technologies Provides insightful first hand experiences of many pioneering experts involved in the development and commercialisation of foods produced by novel processing technologies Presents case studies of commercial products preserved with the leading nonthermal technologies of high pressure processing and pulsed electric field processing Features alternative novel techniques such as dense phase carbon dioxide ozone ultrasonics cool plasma and infrared technologies utilised in food preservation sectors

Instrumental Assessment of Food Sensory Quality David Kilcast, 2013-09-30 Instrumental measurements of the sensory quality of food and drink are of growing importance in both complementing data provided by sensory panels and in providing valuable data in situations in which the use of human subjects is not feasible Instrumental assessment of food sensory quality reviews the range and use of instrumental methods for measuring sensory quality After an introductory chapter part one goes on to explore the principles and practice of the assessment and analysis of food appearance flavour texture and viscosity Part two reviews advances in methods for instrumental assessment of food sensory quality and includes chapters on food colour measurement using computer vision gas chromatography olfactometry GC O electronic noses and tongues for in vivo food flavour measurement and non destructive methods for food texture assessment Further chapters highlight in mouth measurement of food quality and emerging flavour analysis methods for food authentication Finally chapters in part three focus on the instrumental assessment of the sensory quality of particular foods and beverages including meat poultry and fish baked goods dry crisp products dairy products and fruit and vegetables The instrumental assessment of the sensory quality of wine beer and juices is also discussed Instrumental assessment of food sensory quality is a comprehensive technical resource for quality managers and research and development personnel in the food industry and researchers in academia interested in instrumental food quality measurement Reviews the range and use of instrumental methods for measuring sensory quality Explores the principles and practice of the assessment and analysis of food appearance flavour texture and viscosity Reviews advances in methods for instrumental assessment of food sensory quality

Controlled Atmosphere Storage of Fruit and Vegetables, 3rd Edition A Keith Thompson, Robert K Prange, Roger Bancroft, Tongchai Puttongsiri, 2018-11-28 This book contains 14 chapters focusing on the usefulness of controlled atmosphere CA storage in the reduction of postharvest losses and maintenance of the nutritive value and organoleptic characteristics of various fruits and vegetables and extend their season of availability by making good eating quality fruits and vegetables available for extended periods at reasonable costs The efficacy and shortcomings of various CA storage techniques and their potential as alternatives to the application of preservation and pesticide chemicals are also discussed

Hygiene in Food Processing H.L.M. Lelieveld, John Holah, David Napper, 2014-02-14 The hygienic processing of food concerns both potential hazards in food products and the regulation design and management of food processing facilities This second edition of Hygiene in Food Processing gives a revised overview of the practices for safe processing and incorporates additional chapters concerning pest control microbiological environmental sampling and the economics of food plants Part one addresses microbial risks in foods and the corresponding regulation in the European Union Part two discusses the hygienic design of food factory infrastructure encompassing the design and materials for the factory itself as well as food processing equipment This edition includes a new chapter on the control of compressed gases used to pneumatically operate equipment Part three focuses on cleaning and disinfection practices in food processing The chapter on

cleaning in place also considers more cost effective systems and complements the additional chapter on maintenance of equipment These chapters also explore issues such as the hygiene of workers potential infection by foreign bodies and pest control Further the chapter on microbiological sampling explains how to calculate the risk of contamination depending on the product s environment This essential second edition is useful to professionals responsible for hygiene in the food industry It provides a comprehensive yet concise and practical reference source for food plant managers suppliers of food processing equipment building contractors and food inspectors looking for an authoritative introduction to hygiene regulation hygienic design and sanitation Provides a revised overview of the practices for safe processing Incorporates additional chapters concerning pest control microbiological environmental sampling and the economics of food plants This essential second edition is useful for professionals responsible for hygiene in the food industry

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