



Physical Principles of Food Preservation: Revised and Expanded (Food Science and Technology)

By Marcus Karel, Daryl B. Lund



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This reference examines the properties, conditions, and theoretical principles governing the safety and efficacy of various food preservation, storage, and packaging techniques. The book analyzes methods to predict and optimize the nutrition, texture, and quality of food compounds while reducing operating cost and waste. The Second Edition contains new chapters and discussions on non-thermal processes; the mechanisms of heat transfer, including conduction, convection, radiation, and dielectric and microwave heating; the kinetic parameters of food process operations; freezing technology, using illustrative examples; recent breakthroughs in cryochemistry and cryobiology, and more.

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Review

"vast amounts of new information have been added. It [will be] of great value." Owen Fennema, Professor of Food Chemistry, University of Wisconsin-Madison, U.S.A. "an important contribution to the field of food technology." Food Technology "an excellent monograph a valuable asset to those who are interested in food science." Journal of Food Science and Technology "the wealth of general information presented makes it a good survey book for anyone who is interested in the food industry." Journal of the American Oil Chemists' Society

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