



Advances in Thermal and Non-Thermal Food Preservation

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Advances in Thermal and Non-Thermal Food Preservation provides current, definitive and factual material written by experts on different thermal and non-thermal food preservation technologies. Emphasizing inactivation of microorganisms through the application of traditional as well as newer and novel techniques and their combinations, the book's chapters cover:

- thermal food preservation techniques (e.g., retorting, UHT and aseptic processing),
- minimal thermal processing (e.g., sous-vide processing), and
- non-thermal food preservation techniques (e.g., high pressure processing and pulsed technologies).

Editors Tewari and Juneja give special emphasis to the commercial aspects of non-conventional food preservation techniques. As the most comprehensive and contemporary resource of its kind, *Advances in Thermal and Non-Thermal Food Preservation* is the definitive standard in describing the inactivation of microorganisms through conventional and newer, more novel techniques.

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Editorial Review

Review

"This book is very valuable for engineers, researcher entrepreneurs and students who are interested/ entrusted with research and technology transfer in the emerging area of food technology." (*Indian Journal of Nutrition and Dietician*, September 2008)

"The most comprehensive and contemporary resource of its kind." (*Food Engineering and Ingredients*, October 2008)

From the Back Cover

The fields of food microbiology and food process engineering encompass a wide variety of microorganisms – including spoilage, probiotic, fermentative, and pathogenic bacteria, molds, yeasts, viruses, and parasites – and employ a wide variety of inactivation techniques. While several books address different aspects of food microbiology, until now no single book has covered all microbial inactivation processes with emphasis on emerging trends and commercialization of novel food preservation/processing techniques.

Advances in Thermal and Non-Thermal Food Preservation provides current, definitive and factual material written by experts on different thermal and non-thermal food preservation technologies. Emphasizing inactivation of microorganisms through the application of traditional as well as newer and novel techniques and their combinations, the book's chapters cover:

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Advances in Thermal and Non-Thermal Food Preservation will be useful for food industry personnel as many of the techniques described in the book are being commercially implemented in food processing facilities all over the globe. Also, the book will be a valuable reference text for those who directly or indirectly are involved in food safety microbiology, emerging trends in food preservation technologies or doing research on microbial inactivation in academic, industrial, and government settings. The volume should also prove useful as a text for graduate students in food microbiology, food process engineering, agricultural engineering, food science, and related fields.

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About the Author

Gaurav Tewari, PhD is CEO and President of Tewari De-Ox Systems, Inc. San Antonio, TX. Dr. Tewari has had a successful track record as an engineering scientist as well as an industrialist involved in commercialization of his packaging systems for global case-ready meat and poultry industry (patents pending). He has commercialized novel food processing and packaging systems for several North American Food Companies. He has worked at University of Manitoba, Lacombe Meat Research Center, University of Illinois Urbana-campaign, The National Center for Food Safety and Technology, University of Guelph and Guelph Food Technology Center. **Vijay K. Juneja**, PhD is Supervisory Microbiologist and Lead Scientist for the USDA, ARS, Eastern Regional Research Center, Wyndmoor, PA. Among his numerous published works are his contributions as lead editor of and contributor to *Control of Foodborne Microorganisms*.

Users Review

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Ricky Hayes:

This Advances in Thermal and Non-Thermal Food Preservation book is just not ordinary book, you have it then the world is in your hands. The benefit you obtain by reading this book is actually information inside this publication incredible fresh, you will get data which is getting deeper anyone read a lot of information you will get. This specific Advances in Thermal and Non-Thermal Food Preservation without we understand teach the one who reading it become critical in imagining and analyzing. Don't be worry Advances in Thermal and Non-Thermal Food Preservation can bring whenever you are and not make your tote space or bookshelves' become full because you can have it inside your lovely laptop even phone. This Advances in Thermal and Non-Thermal Food Preservation having fine arrangement in word as well as layout, so you will not experience uninterested in reading.

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