

عنوان مقاله:

Innovative Techniques in Food Processing

محل انتشار:

کنفرانس بین المللی پژوهش در علوم و مهندسی (سال: 1395)

تعداد صفحات اصل مقاله: 9

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خلاصه مقاله:

This review shows the most relevant physical methods that are in place to reduce microbial risks associated with fresh produce. Most of the physical technologies included in this review have been considered novel technologies for more than 20 years. This is the case of UV-C, ultrasound and electrolyzed water. However, the difficulties of implementing these technologies in the agri-food sector have relegated them to the eternal definition of emerging technologies. The physical methods described in this manuscript have potential use in inactivating foodborne pathogens, but high operational cost, consumer's acceptance and difficulties in eliminating internalized microorganisms makes it difficult to introduce them as selected tools to reduce microbial risks of fresh produce.

کلمات کلیدی:

Microwave; High Pressure Processing;; ohmic heating; cold plasma

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