عنوان مقاله:

Study on the use of plasma processes for treatment of foods

محل انتشار:

چهارمین کنفرانس بین المللی اقتصاد سبز (سال: 1396)

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خلاصه مقاله:

One such emerging technology that has gained importance for the improvement of food safety is the use of cold atmospheric plasma (CAP) treatment. Cold plasma uses energetic, reactive gases and is employed in inactivation of contaminating micro-organisms on a variety of foods, such as meats, poultry, fruits and vegetables. This technology has recently shown promise as a sanitizing tool with potential applications for surface decontamination in dried nuts and sterilization in food industries. Key limitations for cold plasma are largely by unexplored impacts of cold plasma treatment on the sensory and nutritional qualities of treated foods. Nevertheless, cold plasma technology holds promise as a rapid, effective non-thermal food processing technology and is the subject of active research to enhance efficacy. An overview of the cold plasma technology is presented with its potential applications

کلمات کلیدی:

atmospheric plasma, preservation, sanitizing tool, food safety