

SCHEDA BIBLIOGRAFICA

Tematica: Innovazione tecnologica nell'industria alimentare – (alte pressioni, omogeneizzazione ad alte pressioni, campi elettrici pulsati)

Title	Effects of Emerging Technologies on Food Quality
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Title of book	Food Quality: Control, Analysis and Consumer Concerns
Chapter	18
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Keywords	Food processing; High-pressure, High-pressure homogenization; Pulsed electric fields
Abstract (English)	This chapter summarizes the last experimental results achieved in the processing of liquid, semi-solid and solid foods, describing the advantages deriving from the use of the innovative technologies and the criteria utilized for the selection of the technology and the design of the processing cycles, with a special focus on the impact of each technology on the sensorial (color, aroma, taste) and nutritional properties., In particular, attention is paid to the effect of novel technologies on the content of nutraceutical compounds, which are generally degraded when utilizing conventional thermal technologies. Microbial stability is also considered to ensure the safety of the processed products.
Sommario (italiano)	
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