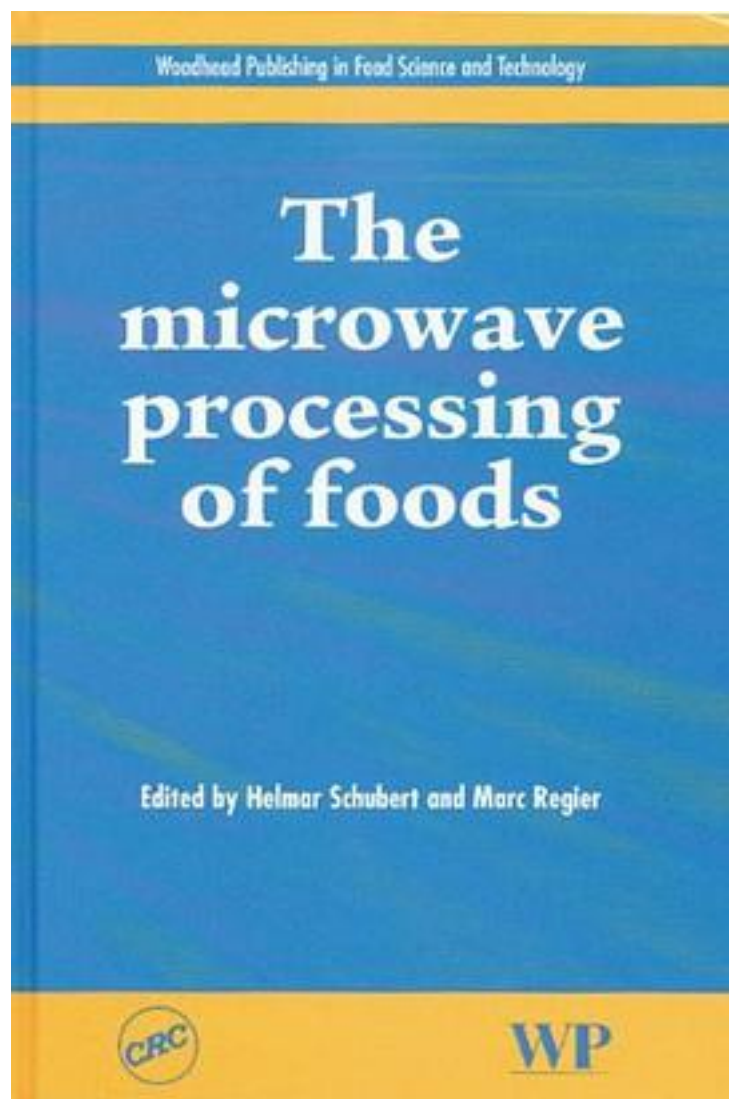


The Microwave Processing of Foods



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With its advantages over conventional thermal processing such as more rapid heating and preservation of sensory and nutritional quality, microwave processing has proved a versatile technology. From an international team of contributors, "The Microwave Processing of Foods" reviews the wealth of recent research on how this technology affects particular foods and how it can be optimized for the food industry. Divided into three parts, the book begins by discussing the dielectric properties of particular foods and how microwave processing acts on and effects nutritional quality. Building on this foundation, Part 2 reviews a range of applications of microwave processing from baking and drying, to blanching, thawing, and tempering. It also looks at packaging issues with regard to temperature distribution, passive and active packaging options and future trends. The final part of the book covers the key area of process measurement to reduce variables and increase control to ensure consistent and uniform heating of food products. With its distinguished editors and international team of contributors, "The Microwave Processing of Foods" will be a standard reference for all those wishing to maximize the benefits of this important technology.

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