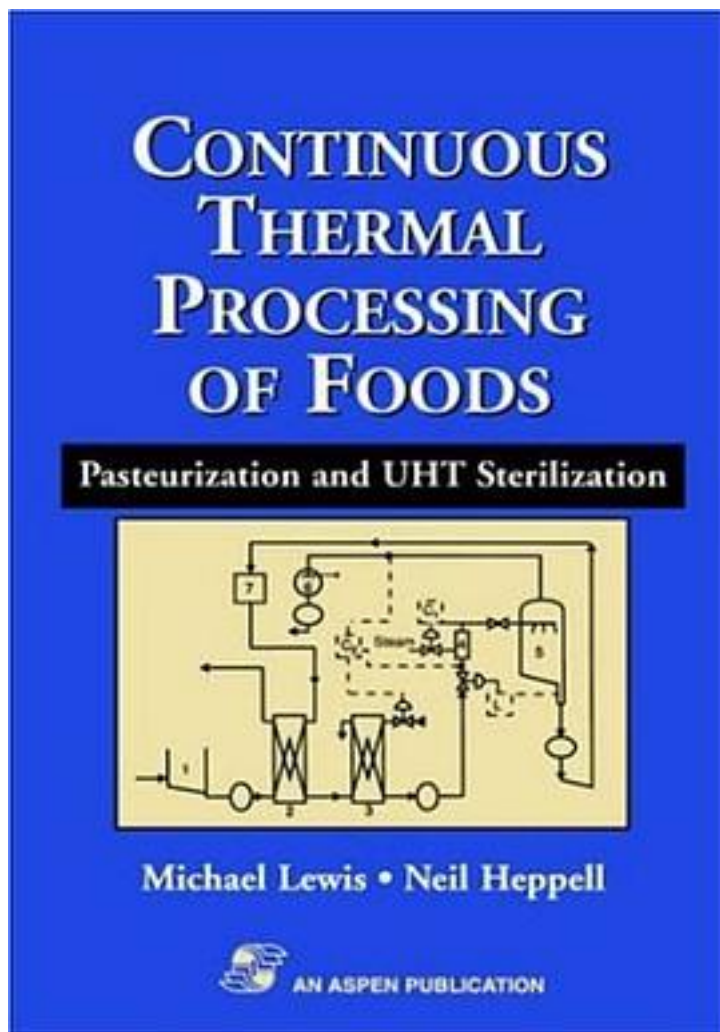


Continuous Thermal Processing of Foods



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This new book updates and expands Harold Burton's classic book, UHT Processing of

Milk and Milk Products, to provide comprehensive, state-of-the-art coverage of thermal processing of liquid and particulate foods. The food products covered now include soups, sauces, fruit juices, and other beverages, in addition to milk and milk products. Pasteurization, sterilization, and aseptic processing are all discussed, with emphasis on the underlying principles and problems of heat treatment of more viscous fluids, where streamline flow conditions are likely to prevail, and of products containing particles. Pasteurization and heat treatments designed to further extend the shelf life of pasteurized products are also discussed, and the pasteurization and sterilization processes are compared to highlight similarities and differences. Throughout, factors influencing the safety and quality of heated foods are emphasized. This book contains over 100 illustrations and 50 tables, as well as extensive cross-referencing and a comprehensive reference section.

作者介绍:

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