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While HPP is the
most well-
established
nonthermal
processing

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sterilization
technologies are
giving
processors more
options.
Suitable for
liquid, slurry
or paste
products,
ultrasonic
treatment is a

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method that uses
alternating high-
frequency
electric
currents,
amplified and
applied via an
ultrasonic
probe, to
produce
cavitation and
shear forces.

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The food-processing industry has made large investments in processing facilities relying mostly on conventional thermal

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with well-
established
reliability and
efficacy Food
...

What Are
Nonthermal Food
Processing
Technologies,
and How ...
Applications

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Food industry.
In the context
of food
processing, a
nonthermal
plasma (NTP) or
cold plasma is
specifically an
antimicrobial
treatment being
investigated for
application to
fruits,
vegetables and

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meat products with fragile surfaces. These foods are either not adequately sanitized or are otherwise unsuitable for treatment with chemicals, heat or other conventional food processing tools.

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Nonthermal
innovative food
processing
technologies
have potential,
through process
intensification,
to be
environmentally

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sustainable by
reducing energy
and water
consumption and
at same time
achieve food
security and
quality and
extend shelf
life of food
products or
expand the shelf-
stable product
spectrum.

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and Nonthermal
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in each
technology serve
as chapter
authors to
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coverage.
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covered include:

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physical
processes, such
as high pressure
processing
(HPP);
electromagnetic
...

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Something else
is shared by

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irradiation,
high pressure
processing,
pulsed electric
fields, or
plasma
treatment: they
are all
nonthermal
technologies,
meaning they
don't involve
heating. These
processes are

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applied to the
food usually in
chilled or
ambient
temperature
condition so the
components can
stay fresh.

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J. García-Parra,

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R. Ramírez, in
Encyclopedia of
Food Security
and
Sustainability,
2019. Synopsis.
High pressure
processing is a
non-thermal food
processing
technology
successfully
applied at
commercial

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level. Pressure levels between 400–700 MPa are applied through water in order to inactivate pathogens and spoilage microorganisms, which allows the increase of the shelf-life and enhance the ...

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Nonthermal processing has been shown to preserve food without reducing the quality of food, and since nonthermal technologies

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require shorter
treatment times
and use less
energy, they
appear to be
more economical.

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provides a
comprehensive

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overview of
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food with new
and innovative
technologies.
Recent
innovations in
thermal as well
as nonthermal
technologies,
which are
specifically

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applied for
potable water
and fluid foods
(milk, juice,
soups, etc.),
are well
documented for
their high
bioavailability
of macro- and
micronutrients
and are very
promising.

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These benefits
are achieved
without
compromising
food safety.

While there are
many food
processing
technologies
that are
effective
alternatives to
high heat, here

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is a list of the
most promising. For

Pulsed Electric
Field

Processing. This
is a high-
intensity

(15,000 V/cm²),
pulsed electric
field that
passes through
food.

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