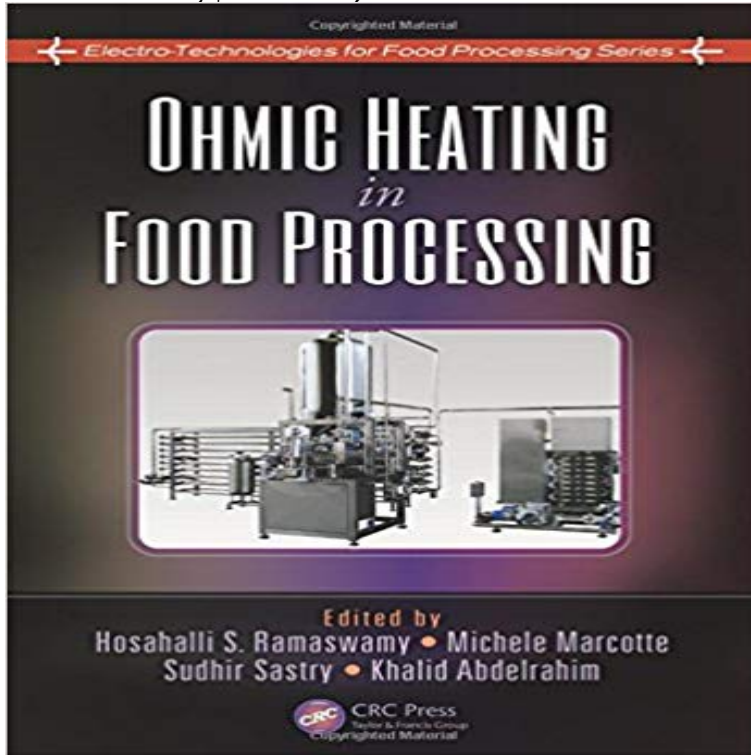


Ohmic Heating in Food Processing (Electro-Technologies for Food Processing Series)



Ohmic heating provides rapid and uniform heating, resulting in less thermal damage than conventional heating and allowing manufacturers to obtain high-quality products with minimum sensorial, nutritional, and structural changes. Ohmic Heating in Food Processing covers several aspects of Ohmic heating: science and engineering, chemistry and physics, biochemistry and nutrition, quality and safety, and development and technology, both basic and applied. It describes the importance of Ohmic technology and how to implement it in practice, addressing basic theory, principles, and applications. Divided into nine sections, this volume covers the basics of Ohmic heating, including a historic overview and fundamental principles; electrical conductivity, its importance, factors that influence it, and data modeling; biological effects of electricity on foods and food components, including microorganisms, enzymes, proteins, carbohydrates, and fats; and Ohmic heating behavior and design parameters. The book also deals with issues in Ohmic heating equipment, Ohmic heating modeling issues, and process validation issues. The authors discuss various applications of Ohmic heating applied to different classes of foods, such as muscle foods (meat, poultry, and fish), dairy products, fruits, and vegetables. They also examine commercially successful applications of food products processed by Ohmic heating and considers applications of Ohmic heating where preservation is not the main focus, for example, blanching, Ohmic thawing, and the potential for Ohmic heating for long-duration space missions.

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fields (PEF), such as ohmic heating (OH) and DC electric field, have gained real interest in the field of food processing. **novel technologies for the thermal processing of foods** Radio-Frequency Heating of Foods: Principles, Practice, and Applications edited by of edited books in the Electro-Technologies for Food Processing Book Series resistance or ohmic heating, induction, and infrared heating applications. **Ohmic Heating in Food Processing Electro-Technologies for Food** Table 9.1 Examples of novel processes that may have applications for minimal processing of foods Electro-heating (radio-frequency, microwave and ohmic **Novel Food Processing: Effects on Rheological and Functional - Google Books Result** Ohmic inHeating. Food Processing. Electro-Technologies for Food Processing Series Series Editor. Hosahalli S. Ramaswamy McGill University Department of **Ohmic Heating in Food Processing Hvac Sterilization (Microbiology)** 20 Application of Radiowave Frequency in Food Processing Francesco currentis applied directly (e.g. ohmic heating (OH)) or indirect electroheating (e.g. Electro-Technologies for Food Processing Series About this Ohmic Heating in Food Processing Applications of Ohmic Heating to Milk and Dairy Products. **Novel Food Processing. Effects on Rheological and Functional** Electro-Technologies for Food Processing Series (Book Series) published by Taylor Ohmic Heating in Food Processing covers several aspects of Ohmic. **9781420071085 - Ohmic Heating in Food Processing (Electro - Buy Ohmic Heating in Food Processing (Electro-Technologies for Food Processing Series) book online at best prices in India on Amazon.in. Conventional and Advanced Food Processing Technologies - Google Books Result** Electro-Technologies for Food Processing Series Series Editor . 3 Chapter Ohmic Heating Effects on Rheological and Functional Properties of Foods . **Ohmic heating in the food industry - New Food Magazine** Electro-Technologies for Food Processing Series. Series Editor Ohmic Heating in Food Processing, edited by Hosahalli S. Ramaswamy, Michele Marcotte,.