Preface

There are many excellent texts available which cover the fundamentals of food engineering, equipment design, modelling of food processing operations etc. There are also several very good works in food science and technology dealing with the chemical composition, physical properties, nutritional and microbiological status of fresh and processed foods. This work is an attempt to cover the middle ground between these two extremes. The objective is to discuss the technology behind the main methods of food preservation used in today's food industry in terms of the principles involved, the equipment used and the changes in physical, chemical, microbiological and organoleptic properties that occur during processing. In addition to the conventional preservation techniques, new and emerging technologies, such as high pressure processing and the use of pulsed electric field and power ultrasound are discussed. The materials and methods used in the packaging of food, including the relatively new field of active packaging, are covered. Concerns about the safety of processed foods and the impact of processing on the environment are addressed. Process control methods employed in food processing are outlined. Treatments applied to water to be used in food processing and the disposal of wastes from processing operations are described.

Chapter 1 covers the postharvest handling and transport of fresh foods and preparatory operations, such as cleaning, sorting, grading and blanching, applied prior to processing. Chapters 2, 3 and 4 contain up-to-date accounts of heat processing, evaporation, dehydration and freezing techniques used for food preservation. In Chapter 5, the potentially useful, but so far little used process of irradiation is discussed. The relatively new technology of high pressure processing is covered in Chapter 6, while Chapter 7 explains the current status of pulsed electric field, power ultrasound, and other new technologies. Recent developments in baking, extrusion cooking and frying are outlined in Chapter 8. Chapter 9 deals with the materials and methods used for food packaging and active packaging technology, including the use of oxygen, carbon dioxide and ethylene scavengers, preservative releasers and moisture absorbers. In Chapter 10, safety in food processing is discussed and the development, implementation and maintenance of HACCP systems outlined. Chapter 11 covers the various types of control systems applied in food processing. Chapter 12 deals with envi-
Environmetal issues including the impact of packaging wastes and the disposal of refrigerants. In Chapter 13, the various treatments applied to water to be used in food processing are described and the physical, chemical and biological treatments applied to food processing wastes are outlined. To complete the picture, the various separation techniques used in food processing are discussed in Chapter 14 and Chapter 15 covers the conversion operations of mixing, emulsification and size reduction of solids.

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James G. Brennan
List of Contributors

Dr. Araya Ahromrit
Assistant Professor
Department of Food Technology
Khon Kaen University
Khon Kaen 40002
Thailand

Professor Paul Ainsworth
Department of Food and Consumer Technology
Manchester Metropolitan University
Old Hall Lane
Manchester, M14 6HR
UK

Professor Dr. Ing. Ali Abd El-Aal Bakr
Food Science and Technology
Department
Faculty of Agriculture
Minufiya University
Shibin El-Kom
A. R. Egypt

Dr. Pedro Bouchon
Departamento de Ingeniera Quimica y Bioprocesos
Pontificia Universidad Católica de Chile
Vicuña Mackenna 4860
Macul
Santiago
Chile

Mr. James G. Brennan (Editor)
16 Benning Way
Wokingham
Berkshire, RG40 1XX
UK

Dr. Brian P. F. Day
Program Leader – Minimal Processing & Packaging
Food Science Australia
671 Sneydes Road (Private Bag 16)
Werribee
Victoria 3030
Australia

Dr. Bogdan J. Dobraszczyk
School of Food Biosciences
The University of Reading
P.O. Box 226
Whiteknights
Reading, RG6 6AP
UK

Dr. Alistair S. Grandison
School of Food Biosciences
The University of Reading
P.O. Box 226
Whiteknights
Reading, RG6 6AP
UK
List of Contributors

Dr. Senol Ibanoglu
Department of Food Engineering
Gaziantep University
Kilis Road
27310 Gaziantep
Turkey

Dr. Ashok Khare
School of Food Biosciences
The University of Reading
P.O. Box 226
Whiteknights
Reading, RG6 6AP
UK

Mr. Craig E. Leadley
Campden & Chorleywood
Food Research Association
Food Manufacturing Technologies
Chipping Campden
Gloucestershire, GL55 6LD
UK

Professor Dave A. Ledward
School of Food Biosciences
The University of Reading
Whiteknights
Reading, RG6 6AP
UK

Dr. Michael J. Lewis
School of Food Biosciences
The University of Reading
P.O. Box 226
Whiteknights
Reading, RG6 6AP
UK

Mrs. Niharika Mishra
School of Food Biosciences
The University of Reading
P.O. Box 226
Whiteknights
Reading, RG6 6AP
UK

Professor Keshavan Niranjan
School of Food Biosciences
The University of Reading
P.O. Box 226
Whiteknights
Reading, RG6 6AP
UK

Dr. Jose Mauricio Pardo
Director
Ingenieria de Produccion
Agroindustrial
Universidad de la Sabana
A.A. 140013
Chia
Columbia

Dr. Margaret F. Patterson
Queen's University, Belfast
Department of Agriculture and Rural Development
Agriculture and Food Science Center
Newforge Lane
Belfast, BT9 5PX
Northern Ireland
UK

Mr. Nigel Rogers
Avure Technologies AB
Quintusvägen 2
Vasteras, SE 72166
Sweden

Mrs. Carol Anne Wallace
Principal Lecturer
Food Safety Management
Lancashire School of Health & Postgraduate Medicine
University of Central Lancashire
Preston, PR1 2HE
UK
Mr. R. Andrew Wilbey
School of Food Biosciences
The University of Reading
P.O. Box 226
Whiteknights
Reading, RG6 6AP
UK

Dr. Alan Williams
Senior Technologist & HACCP Specialist
Department of Food Manufacturing Technologies
Campden & Chorleywood Food Research Association Group
Chipping Campden
Gloucestershire, GL55 6LD
UK