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a decade since the
third edition of

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Properties of Foods
was published, and
food structure/micr

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Structure remains
a subject of
research interest.

In fact, significant
developments have
taken place in the
area of high
pressure
processing (HPP),
which has been
approved for
pasteurization of
food by the Food
and Drug Admi

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Due to these
developments,
three new chapters
have been added
to the Fourth
Edition: Food
Microstructure
Analysis; Glass
Transition in Foods;

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Kinetics and
Process Design for
High-Pressure
Processing; The
text focuses on
elucidating the
engineering
aspects of food
properties and
their variations,
supplemented by
representative
data.

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Process Design for High-Pressure Processing; The text focuses on elucidating the engineering aspects of food properties and their variations, supplemented by representative data.

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pleased to present

the fourth edition

of Engineering

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Properties of Foods. During the last few years, food structure/micro-structure has remained a subject of research interest.

Furthermore, significant developments have taken place in the area of high-pressure

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processing (HPP),
and the process
has been approved
by the Food and
Drug
Administration
(FDA) for
pasteurization of
food.

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pressure processing (HPP),
which has been approved for
pasteurization of food by the Food
and Drug Administration.

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and Heldman have

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even further. New

chapters on

process control,

food packaging,

and process opera-

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been expanded to

include information

on properties of

dry food powders

and applications

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during handling of
these products.

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properties, thermal
properties,
electromagnetic
properties, water
activity and
sorption properties,
and surface

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together. In

addition,

engineering

concepts and

physical chemistry

knowledge are not

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books. We tried to

write a book to

provide a

fundamental

understanding of

physical properties

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Physical Properties
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Electrical

properties are
important in
processing foods
with Pulsed Electric
Fields, Ohmic
Heating, Induction
Heating, Radio
Frequency, and
Microwave Heating.
These properties

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are also useful in

detection

processing

conditions or in

determining the

quality of foods. 1.

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Electrical

Properties 1.

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properties 2.

Resistance 5.

Reaction to
electromagnetic
radiation 3.

Capacitance 6. Con
ductivity—ability of
seeds to hold a
surface charge .

Optical Properties.

1. Light
transmittance 3.

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Light absorptance

5. Contrast 2. Light
reflectance 4. Color
6. Intensity

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Aug 29, 2020

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