



Case studies in novel food processing technologies

Innovations in processing, packaging and predictive modelling

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the sector don't be guaranteeing a better quality of life for the consumer. In Part II, Case studies involving different food processing technologies, such as pulsed electric field, high pressure, pulsed light, ionizing radiation and pulsed plasma, will be covered. In Part III, Industrial applications of non-thermal food processing technologies will be discussed.

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