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What is RETORT FOOD PROCESSING?

FOOD PRESERVE (FST 254) :

Sterilization as a heat treatment in food

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Canning Process at the Pickens County
Food Processing Plant

How High Pressure Processing works to
give food a longer shelf life

Minimal Processing of foods *Heat Process
Validation*

Lec 17: Overview of non-thermal

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processing technologies Food Processing:
Alternate-Thermal Technology \u0026
Non-Thermal

Processing:FSSAI:FSO/Technical Officer

Lecture 11: High Pressure Processing of

Food - Part 1 Turnkey Opportunity:

Frozen Food Processing \u0026

Packaging Plant Thermal Processing

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of processes suitable to achieve adequate
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Pasteurization of packaged foods Some
liquid foods (e.g. beer and fruit juices) are

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pasteurized after filling into containers.

Hot water is normally used if the food is packaged into glass, to reduce the risk of breakage due to thermal shock. Maximum temperatures between the container and the liquid are 20°C for heating and 10°C for cooling.

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purpose for the thermal processing of
foods is to reduce or destroy microbial

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activity, reduce or destroy enzyme activity and to produce physical or chemical changes to make the food meet a certain quality standard. e.g. gelatinization of starch & denaturation of proteins to produce edible food. There are a number of types of heat

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All thermally processed packaged foods require a validated process schedule which is traceable to heat penetration measurements. The methods of doing this and the treatment of the experimental data are outlined.

Heat Penetration in Packaged Foods I

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