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“emerging” or “novel”) food processing technologies have been developed with the aim of improving or replacing conventional technologies by utilizing additional or alternative physics phenomena such as high hydrostatic pressure, electric and electromagnetic fields, and acoustic pressure waves.

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Dr Kai Knoerzer, Dr
Pablo Juliano and Dr
Peter Roupas are all
Research Project
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CSIRO Food and
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Melbourne, Australia. Dr
Cornelis Versteeg
served as Director of
the Innovative Foods
Centre, Food Science
Australia, (CSIRO) and
is now a Post-
Retirement Fellow at
CSIRO Food and
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Modification and
Process Intensification
focuses on advances in
new and novel non-

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thermal processing technologies which allow food producers to modify and process food with minimal damage to the foodstuffs.

Institute Of Food

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FSIT scientists have investigated several alternative processing technologies, including high-pressure

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processing, pulsed electric fields, radio-frequency electric fields, ultraviolet light, and irradiation, which preserve the quality attributes of product while lowering foodborne pathogen levels.

Innovations In Technology: Promising Food Safety ...

Natural sweeteners,
high-pressure

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Processing
pasteurization,
resistant starch and
robots are modern
marvels changing the
way we make food. By
Dave Fusaro, Editor in
Chief. Oct 04, 2013.
Breakthrough
innovation comes
slowly and cautiously
to the food and
beverage industry.
Springing a blonde
Oreo on the consuming
public is a lot easier, a
surer business bet and
more acceptable than,

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say, using radiation to kill pathogens in meat.

Four Breakthrough Technologies in Food ... - Food Processing

Some of these innovative technologies have significantly reduced the thermal component in food processing, offering alternative nonthermal methods.

Food Processing
Technologies: A

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Innovative Food Processing Technologies - 1st Edition

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Part One looks at innovation in the food supply chain, while Part Two covers emerging technologies

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Innovation and Future Trends in Food Manufacturing and ...

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new and novel non-
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technologies which
allow food producers to
modify and process
food with minimal
damage to the
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alternative physics phenomena such as high hydrostatic pressure, electric and electromagnetic fields, and acoustic pressure waves.

Innovative food processing technologies [electronic ...

Developments in food technology have contributed greatly to the food supply and have changed our

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world. Some of these developments are:
Instantized Milk Powder
- D.D. Peebles (U.S. patent 2,835,586)
developed the first instant milk powder, which has become the basis for a variety of new products that are rehydratable.

Food technology - Wikipedia

Advanced Polymer Technologies was founded on the basis of

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employing the newest process technology for consistent production of the highest quality extruded stock shapes with minimal stress and production flexibility.

APT- Advanced Polymer Technologies | Stockton, CA

Food Processing Expo.
Sacramento, CA,
February 9-10, 2021.

This is California's

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Largest Food
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