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The final part of the book covers the key area of process measurement and control to ensure more uniform heating of food products. With its distinguished editors and international team of contributors, The microwave processing of foods is a standard reference for all those wishing to

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maximise the benefits of this important technology.

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Microwave energy is being used commercially to dry foods, as discussed in the November 1998 Processing column, but microwaves are being used for other processing purposes, as well. According to Charles Buffler, President of the International Microwave Power Institute and Vice President of the Microwave Research Center, a Division of the Rubbright Group, Inc., Marlborough, N.H. (phone 603-876-4076), the largest uses of microwave processing of food today are tempering of meat for further ...

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Thermal technologies in food processing  
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have long been at the heart of food processing. The application of heat is both an important method of preserving foods and a means of developing texture, flavour and colour. An essential issue for food manufacturers is the effective

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Use of Microwave as Nonthermal Processing. Microwave processing is used widely in households; however, compared with household use, this process is not used frequently in the food industry. This process is utilized for several purposes, such as blanching, baking and (pre)cooking, thawing and tempering, pasteurization and sterilization, rapid extraction, and drying (microwave freeze drying and microwave vacuum drying).

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The microwave processing of foods. Recent research on how microwave processing affects particular foods and how it can be optimized for the food industry are reviewed. The first part of the book discusses current research on how microwaves interact with foods by dielectric properties; it also reviews the effects of microwaves on nutritional and sensory properties of foods.

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Abstract. As an efficient heating method, microwave processing has attracted attention both in academic research and industry. However, the mechanism of dielectric heating is quite distinct from that of the traditional conduction heating, and is widely applied as polar molecules and charged ions interaction with the alternative electromagnetic fields, resulting in fast and volumetric heating through their friction losses.

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The usage of microwave heating for food processing is continuously developing globally. Shorter processing time, high energy efficiency and faster heating are the main advantages that the microwave...

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Schubert, M Regier Published 2005

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such advantages as more rapid heating and preservation of sensory and nutritional

quality, microwave processing has proved a versatile technology.

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nism. Dielectric treatment includes microwave (MW, 2450 and 915 MHz) and radio frequency (RF, 13.56, 27.12, and 40.68 MHz) heating for industrial applications (Alfai? et al., 2013). MW processing has been attracting extensive attention both in agriculture and industry, including food processing, paper

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manufacturing, medicine, chemical engineering, and

~~Microwave processing: Effects and impacts on food components~~

Current Industrial Applications

Microwave ovens operating at 2450 MHz  
2450 and 915 MHz systems between 10 to  
200 kW heating capacities are used in the  
food industry, • Precooking bacons •  
Tempering deep frozen meats • Meat  
patties • Precooking many other foods  
products 3. 4.

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Part one discusses current research on how  
microwaves interact with the dielectric  
properties of foods and reviews its effects  
on nutritional and sensory quality.

Building on this foundation, the range of  
applications of microwave processing  
from baking and drying to blanching,

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thawing and tempering are reviewed.

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Microwave sterilization is a thermal process that delivers thermal energy to foods under pressure to achieve inactivation of bacteria harmful for humans. Sharp reduction in processing time improves color, texture and other sensory attributes of foods while meeting microbial safety requirements.

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