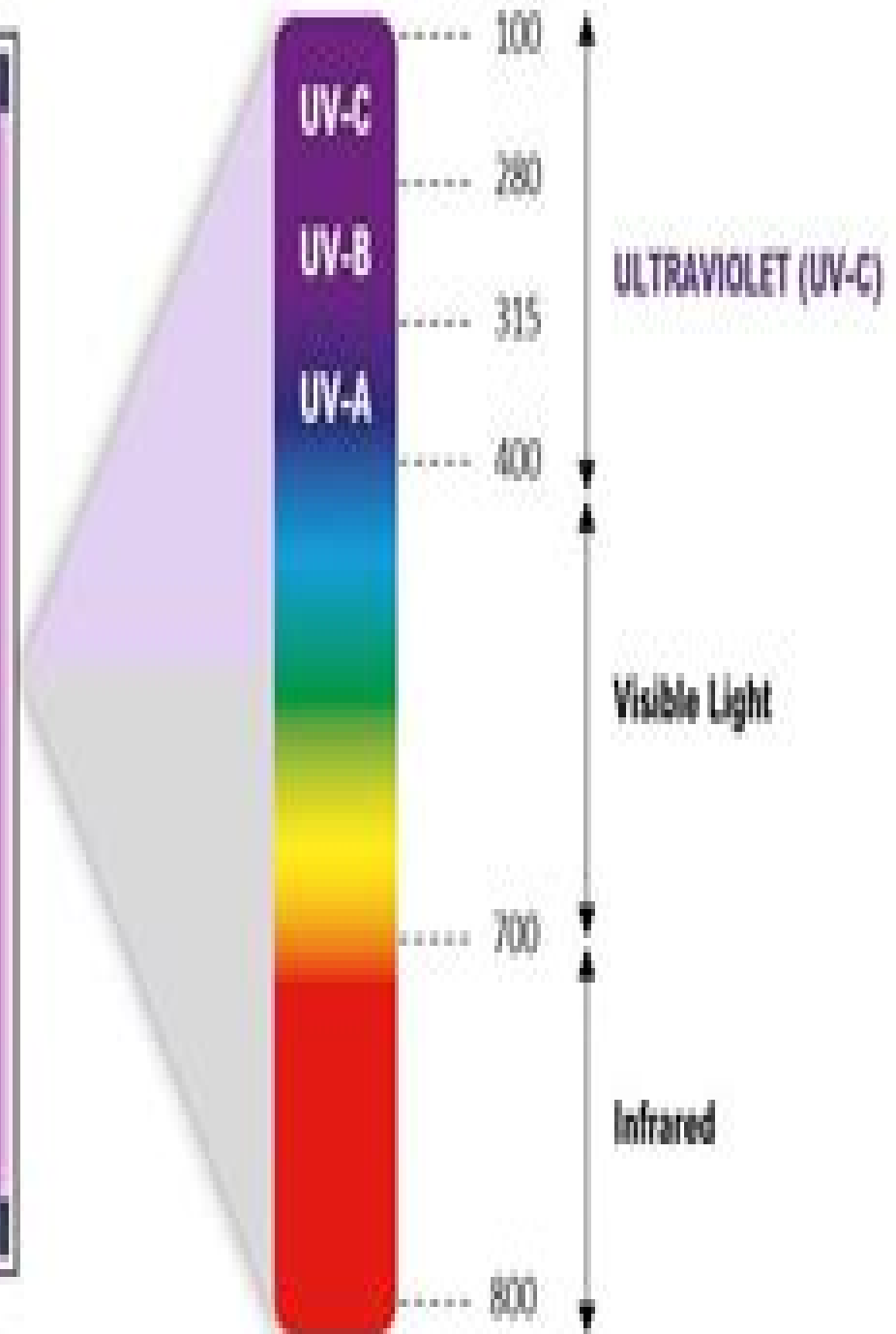


FACTORS THAT AFFECT UV-C PROCESSING

- UV-C intensity
- Exposure Time
- UV-C Wavelength
- Container Material
- Liquid Depth
- Flow Rate
- Suspended Solids
- pH
- Turbidity



# Application Of Pulsed Ultra Violet Light In Food Processing

**Tatiana Koutchma, Larry J.  
Forney, Carmen I. Moraru**



## **Application Of Pulsed Ultra Violet Light In Food Processing:**

*Ultraviolet Light in Food Technology* Tatiana Koutchma, Larry J. Forney, Carmen I. Moraru, 2009-03-06 The production of environmentally friendly sustainable chemical free food continues to challenge the food industry spurring on investigations into alternative food processing techniques that are more sophisticated and diverse than current practices Exploring one of these emerging solutions Ultraviolet Light in Food Technology Principles and Applications incorporates the fundamentals of continuous and pulsed UV light generation and propagation current food regulations recommendations for optimal UV reactor design selection and validation information on both commercially available and under development UV sources and the outlook for future food applications After reviewing essential terms definitions and current applications the book emphasizes the need to properly assess the physical and chemical properties in foods that influence the effectiveness of UV treatment and impact inactivation kinetics It also addresses the effects of UV processing on food quality before considering the engineering aspects of UV light treatment such as transport phenomena process calculations and continuous flow reactor geometries The book then describes the principles of validating UV reactors as well as the principles and applications of UV pulsed light including microbial inactivation in water meat fruits vegetables and packaging materials For anyone working in food research development and operations this resource provides broad accessible information on the science and applications of UV light technology It shows how UV light irradiation can be used as a physical preservation method in food processing

**Food Processing Operations Modeling** Soojin Jun, Joseph M. Irudayaraj, 2008-11-27 The second edition of Food Processing Operations Modeling focuses on novel processing technologies relevant to food safety and quality as well as new commercialized computational fluid dynamics software to model complex food processing systems Addressing engineering principles and backed by numerical approaches this edition features new chapters that provide in depth coverage of high pressure processing design and analysis pulsed electric field processing and modeling radio frequency heating ozone treatment and UV pasteurization of food materials The text updates new information on infrared heating of biological materials as well as modeling electrical resistance heating of foods

**Application of Pulsed Light in Food Processing** Joshua Robert Cassar, 2021 Current food production practices do not eliminate microbial risks The Centers for Disease Control and Prevention estimates that over 9 million individuals become ill from foodborne associated illnesses annually Therefore there is a need to identify novel technologies processes and interventions to improve food processing consumer safety and product quality Pulsed light also known as pulsed ultraviolet PUV light is an emerging FDA approved technology that has potential to serve as an antimicrobial intervention in food processing Pulsed light is a non chemical non aqueous non thermal with short exposure and non ionizing light based technology that warrants consideration as an antimicrobial intervention There have been numerous studies that have reported the effectiveness of pulsed light for surface decontamination in the food industry This dissertation has been undertaken to evaluate the antimicrobial efficacy of pulsed

ultraviolet light for surface decontamination in food systems Furthermore the antimicrobial characteristics of pulsed light s broad spectrum was also evaluated in this research In the first phase of this study three separate experiments were conducted to evaluate the antimicrobial efficacy of pulsed light on the surface of 1 high moisture reformed petfood 2 whole shell eggs and 3 a variety of food conveyor materials In phase I of this study the first experiment investigated the decontamination of high moisture reformed petfood Escherichia coli K12 inoculated samples were exposed to pulsed light using both a benchtop chamber system and a dynamic conveyor system Using the benchtop system samples were exposed with up to 10 pulses of pulsed light 0.25 J cm<sup>2</sup> per pulse and jostled between subsequent pulses to imitate a random movement in a commercial setting A modest microbial reduction ranging from 0.04 to 0.38 Log<sub>10</sub> CFU cm<sup>2</sup> was highly correlated with increasing number of pulsed light pulses R<sup>2</sup> 0.852 P

**Application of Pulsed Ultra Violet Light in Food Processing** Preetha Palanisamy,Deepa Jaganathan,2014-12-03 Consumers are increasingly aware of the health benefits and risks associated with consumption of food To meet consumer s expectations the food industry is devoting considerable resources and expertise to the production of wholesome and safe products Pulsed light is one of the non thermal method of Food preservation Pulsed light PL consists of a successive repetition of short duration and high power flashes of broadband emission light 200-1000 nm could be a suitable for inactivating pathogenic and spoilage microorganisms

**Ultraviolet Light in Food Technology** Tatiana Koutchma,2019-05-20 UV light is one of a number of emerging non thermal food processing technologies that can be used in a broad range of applications producing food products with longer shelf life more safe and with higher nutritional quality The new edition of Ultraviolet Light in Food Technology Principles and Applications will present recent understanding of the fundamentals of UV light along with new applied knowledge that has accumulated during the 7 years since the first edition published in 2009 The new edition of the book will have 11 chapters including 2 new chapters on chemical destruction with UV light and food plant safety along with 6 chapters greatly expanded and updated

*Non-Thermal Processing Technologies for the Dairy Industry* M. Selvamuthukumaran,Sajid Maqsood,2021-11-08 The dairy industry usually adopts conventional methods of processing various milk based food products which can destroy nutrients and minimize organoleptic qualities An alternative approach for this is the non conventional method of non thermal processing techniques Not only does this enhance the nutritional profile of the various processed products but increases the consumer acceptability There are some emerging non thermal processing techniques such as pulsed light cold plasma high pressure processing ultrasonic UV pasteurization or ozone treatments which can be successfully employed in dairy processing industries to enhance product acceptability safety and quality aspects Non Thermal Processing Technologies for the Dairy Industry describes several emerging non thermal processing techniques that can be specially employed for the dairy processing industry The book narrates the benefits of using pulsed light cold plasma high pressure and ultrasonic during processing of various dairy products Key Features Addresses techniques used for extraction of functional food

components from various dairy products by using super critical CO<sub>2</sub> extraction technology Explains application of ozone and cold plasma technology for treating dairy processing waste waters with efficient recycling aspects Discusses the importance of using biopreservatives in shelf life extension of several dairy food products Portrays scope and significant importance of adopting UV pasteurization in processing market milk along with safety and environmental impacts over processing This book solves the issue of waste generation in dairy industries and further advises recovery of such waste for efficient recycling process In addition to being useful for dairy technologists it is a great source for academic scholars and students looking to gain knowledge and excel in the non thermal processing area

#### **Non-Thermal Technologies for the Food Industry C.**

Anandharamakrishnan,V. R. Sinija,R. Mahendran,2024-02-29 Depending on the mechanisms involved in non thermal technologies such as ozonation irradiation ultrasound processing plasma processing and advanced oxidative processes interaction with food molecules differs which might lead to desirable reactions Non Thermal Technologies for the Food Industry Advances and Regulations explores the possibility of using non thermal technologies for various purposes such as shelf life extension reduced energy consumption adhesion and safety improvement Further it reviews the present status of these technologies international regulations and sustainability aspects in food processing including global case studies Features Provides a comprehensive overview of all the non thermal processing technologies that have potential for use within food manufacturing Covers novel disinfectant technologies and packaging methods for non thermal processing Includes electro spraying and electrospraying low temperature drying techniques cold plasma techniques hydrodynamic cavitation oscillating magnetic field processing and so forth Focus on topics such as the valorization of agri food wastes and by products and sustainability Reviews CIO<sub>2</sub> in combined hybrid technologies for food processing This book is aimed at researchers and graduate students in food and food process engineering

#### **Thermal vs. Non-Thermal Food Processing**

**Methods** Sitara Nambeesan,2025-01-03 Thermal vs Non Thermal Food Processing Methods explores the essential techniques employed in the modern food industry to ensure food safety and quality We cover various thermal processing methods such as pasteurization sterilization canning and drying alongside non thermal methods using ultrasound and radio frequency waves Our book provides detailed explanations of each process the equipment used and the overall food processing workflow By understanding these methods readers can gain valuable insights into how food is processed and made safe for consumption This comprehensive guide is perfect for students professionals and anyone interested in the food processing industry We aim to equip readers with the knowledge needed to excel in this field

**Non-Thermal Processing Technologies for the Fruit and Vegetable Industry** M. Selvamuthukumaran,2022-11-02 Fruits and vegetables rapidly spoil due to growth of microorganisms which further render them unsafe for human consumption The traditional methods of food preservation which involves drying canning salting curing and chemical preservation can significantly affect food quality by diminishing nutrients during heat processing This can alter the texture of the products leave chemical residues in the final

processed products which in turn has greater impact over consumers safety and health concerns To combat this problem various current non thermal food processing techniques can be employed in fruit and vegetable processing industries to enhance consumer satisfaction for delivering wholesome food products to the market thus increasing demand Non Thermal Processing Technologies for the Fruit and Vegetable Industry introduces the various non thermal food processing techniques especially employed for fruits and vegetables processing industries it deals with the effect of several non thermal processing techniques on quality aspects of processed fruits and vegetable products and keeping quality and consumer acceptability Key Features Describes the high pressure processing techniques employed for processing fruit and vegetable based beverages Discusses the safety aspects of using various innovative non thermal based technologies for the fruits and vegetables processing industries Explains ozone application cold plasma ultrasound and UV irradiation for fruits and vegetables with their advantages disadvantages process operations mechanism for microbes in activation etc Presents the commercially viable and economically feasible non thermal processing technologies for fruit and vegetable industry This book addresses professors scientists food engineers research scholars students and industrial personnel for stability enhancement of fruit and vegetable based food products by using novel non thermal food processing techniques Readers will come to know the current and emerging trends in use of non thermal processing techniques for its application in several fruit and vegetable based food processing industries *Nonthermal Light-Based Technologies in Food Processing* C. K. Sunil,Megh R.

Goyal,Preeti Birwal,R. Mahendran,2025-02-10 Food preservation has existed since time immemorial with techniques that focused on prolonging shelf life of food products The current challenge though is to preserve food in terms of loss of nutrients texture and sensorial characteristics along with prolonging its shelf life This new volume Nonthermal Light Based Technologies in Food Processing explores and provides in depth knowledge and understanding of current and emerging light based technologies and their application in food processing This book also introduces the role of nonthermal technology for novel food product development In four detailed parts this handbook covers light based technologies ultraviolet UV light technology pulsed light PL technology and light emitting diode LED technology It details a range of modern and emerging light based food preservation technologies that include ozone ohmic heating high pressure processing cold plasma pulsed electric field PEF microwave irradiation light based technologies ultraviolet pulsed light light emitting diode LED supercritical fluid extraction cold plasma and more Each technology is thoroughly covered starting with an introduction and proceeding to design applications and quality and regulatory aspects providing comprehensive knowledge and detailed explanations This book will be a valuable resource on nonthermal light based technologies in food processing for many academicians and professionals in the field of food science food technology and food engineering around the world It will also act as an important reference for researchers students scholars industries universities and research centers *Preservation and Shelf Life Extension* Tatiana Koutchma,2014-03-21 Preservation and Shelf Life Extension focuses on the basic principles

of ultraviolet light technology as applied in low UV transmittance treatments of food fluids and solid foods It describes the features of UV light absorption in food fluids and available commercial systems and provides case studies for UV treatment of fresh juices dairy products wines and beer The book also includes information on various continuous and pulsed UV sources and processing systems as well as examples of specific treatments for fruits vegetables meat and poultry products Addresses preservation and shelf life extension of foods and food plant safety improvement Explores non thermal and non chemical alternatives for preservation and shelf life extension of fluid foods drinks and beverages and for solid foods Written by an internationally recognized expert in ultraviolet light high hydrostatic pressure processing and microwave heating

*Innovative Food Processing Technologies*, 2020-08-18 Food process engineering a branch of both food science and chemical engineering has evolved over the years since its inception and still is a rapidly changing discipline While traditionally the main objective of food process engineering was preservation and stabilization the focus today has shifted to enhance health aspects flavour and taste nutrition sustainable production food security and also to ensure more diversity for the increasing demand of consumers The food industry is becoming increasingly competitive and dynamic and strives to develop high quality freshly prepared food products To achieve this objective food manufacturers are today presented with a growing array of new technologies that have the potential to improve or replace conventional processing technologies to deliver higher quality and better consumer targeted food products which meet many if not all of the demands of the modern consumer These new or innovative technologies are in various stages of development including some still at the R D stage and others that have been commercialised as alternatives to conventional processing technologies Food process engineering comprises a series of unit operations traditionally applied in the food industry One major component of these operations relates to the application of heat directly or indirectly to provide foods free from pathogenic microorganisms but also to enhance or intensify other processes such as extraction separation or modification of components The last three decades have also witnessed the advent and adaptation of several operations processes and techniques aimed at producing high quality foods with minimum alteration of sensory and nutritive properties Some of these innovative technologies have significantly reduced the thermal component in food processing offering alternative nonthermal methods Food Processing Technologies A Comprehensive Review Three Volume Set covers the latest advances in innovative and nonthermal processing such as high pressure pulsed electric fields radiofrequency high intensity pulsed light ultrasound irradiation and new hurdle technology Each section will have an introductory article covering the basic principles and applications of each technology and in depth articles covering the currently available equipment and or the current state of development food quality and safety application to various sectors food laws and regulations consumer acceptance advancements and future scope It will also contain case studies and examples to illustrate state of the art applications Each section will serve as an excellent reference to food industry professionals involved in the processing of a wide range of food categories e g meat

seafood beverage dairy eggs fruits and vegetable products spices herbs among others

**Handbook of Food Preservation** M. Shafiur Rahman, 2020-06-10 The processing of food is no longer simple or straightforward but is now a highly interdisciplinary science. A number of new techniques have developed to extend shelf life, minimize risk, protect the environment, and improve functional, sensory, and nutritional properties. Since 1999, when the first edition of this book was published, it has facilitated readers' understanding of the methods, technology, and science involved in the manipulation of conventional and newer sophisticated food preservation methods. The Third Edition of the Handbook of Food Preservation provides a basic background in postharvest technology for foods of plant and animal origin, presenting preservation technology of minimally processed foods and hurdle technology or combined methods of preservation. Each chapter compiles the mode of food preservation, basic terminologies, and sequential steps of treatments, including types of equipment required. In addition, chapters present how preservation method affects the products' reaction kinetics and selected prediction models related to food stability, what conditions need be applied for best quality and safety, and applications of these preservation methods in different food products. This book emphasizes practical, cost-effective, and safe strategies for implementing preservation techniques for wide varieties of food products.

**Features:** Includes extensive overview on the postharvest handling and treatments for foods of plants and animal origin. Describes comprehensive preservation methods using chemicals and microbes such as fermentation, antimicrobials, antioxidants, pH lowering, and nitrite. Explains comprehensive preservation by controlling of water structure and atmosphere such as water activity, glass transition state diagram, drying, smoking, edible coating, encapsulation, and controlled release. Describes preservation methods using conventional heat and other forms of energy such as microwave, ultrasound, ohmic heating, light irradiation, pulsed electric field, high pressure, and magnetic field. Revised, updated, and expanded with 18 new chapters, the Handbook of Food Preservation Third Edition remains the definitive resource on food preservation and is useful for practicing industrial and academic food scientists, technologists, and engineers.

**Food Plant Safety** Tatiana Koutchma, 2014-03-11 Food Plant Safety: UV Applications for Food and Non Food Surfaces discusses the fundamental principles of ultraviolet (UV) light technology and gives practical recommendations on UV processes and systems design for specific processing operations, as well as how microbial efficacy of UV light can improve the quality of existing product lines. Innovative research of ultraviolet light for food applications has been growing worldwide. With increased consumer demand for fresher, minimally processed but safe foods, comes the need for novel technologies to meet that demand. Ultraviolet technology has been taking its niche in food production as a non-chemical treatment to control and enhance safety of processing plants and storage facilities. This concise resource covers the fundamentals of this promising technology and its applications; it will benefit a broad audience of professionals in food engineering, processing, and product development, as well as graduate level students. Focuses on plant processing operations in the food industry. Presents the benefits of UV light technology applications for air quality and safety of non food and food contact surfaces. Covers the



cost benefits and energy and environmental advantages of using UV technologies **Conference Record of the ... International Power Modulator Symposium and ... High-Voltage Workshop**, 2004 **Aerobiological Engineering Handbook** Wladyslaw Kowalski, 2005-12-13 Solve any building air quality problem A complete reference for the design of air filtration systems and HVAC systems used in homes schools hospitals laboratories or animal facilities this book offers complete descriptions of each of the major technologies currently used for air disinfection Each subject chemical or microbial is treated in sufficient detail to allow the design of these components to solve specific building air quality problems Design solutions for control of gases and odors Recommended technologies and methods to combat biological terrorist weapons in HVAC systems Diagnosis of air quality problems Complete airborne pathogen database for the identification of infection risk

**Effect of High Pressure Processing for Packaged Foods on the Mass Transfer and Mechanical Characteristics of the Flexible Packaging Materials** Cengiz Caner, 2002 **High Intensity Pulsed Light in Processing and Preservation of Foods** Gianpiero Pataro, James Lyng, 2016 High intensity pulsed light PL is one of the most appealing non thermal technologies due to its short treatment time and its wide range of applications in the preservation of packaged and unpackaged food products as well as non preservation processes for the food industry water disinfection and medical applications This is confirmed by the large increase in research articles published on the subject over the past years and increasing interest from food producers concerning the use of this technology High Intensity Pulsed Light in Processing and Preservation of Foods is the first book specifically focused on PL technology in a convenient single source volume It offers an incisive view on the latest developments and advances in this exciting technology from the perspective of microbiologists biochemists food technologists electrical environmental and food engineers and medical doctors On completion it will provide a comprehensive overview of this field highlighting the positive aspects of pulsed light applications as well as discussing areas of weakness and future trends The book first provides basic information on the need for food preservation the decontamination problems faced by the food industry and the expectations of the consumers The most appealing current and emerging methods are briefly described providing a general review of the applications and the efficacy of conventional UV light for the purpose of inactivating microorganisms in the food and water Part I follows the introduction and reviews the principles of PL technology as non thermal decontamination methods of foods while also describing equipment for generation of PL the main critical design factors and control parameters It also deals with the potential safety hazards when treating foods with PL Part II critically analyses and discusses the effect of PL on safety and quality of food products It elucidates mechanisms of microbial inactivation discusses critical processing factors reviews current background on the inactivation kinetics of microorganisms and enzymes as well as the impact on bioactive molecules nutritional properties and quality parameters in foods The use of PL as part of a hurdle or minimal processing strategy in conjunction with other factors or techniques of preservation is also considered Finally the third part of the book describes applications of the PL technology

past the food sector such as for water disinfection and parts of the medical field as well as regulatory aspects High Intensity Pulsed Light in Processing and Preservation of Foods is a valuable reference for members of both academia and industry who are interested in gaining wide and comprehensive knowledge of PL technology      Annual Reciprocal Meat Conference, Proceedings ,1998      Digest of Technical Papers ,1989

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