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Key Features: reviews recent research on improving the sensory, nutritional and functional qualities of fruit and vegetables, whether as fresh or processed products; examines the importance of fruits and vegetables in processed foods and outlines techniques to preserve the nutritional and sensory qualities desired by consumers; discusses two major technologies in processing fruits and vegetables: high pressure processing and the use of vacuum technology.

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Part three reviews technologies to improve fruit and vegetable products. Two chapters consider how to extend the shelf-life of fruits and vegetables during cultivation. The following three chapters then consider how postharvest handling can improve quality, covering minimal processing, new modified atmosphere packaging techniques and the use of edible coatings.

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Fruit and Vegetable Processing: Improving Quality (Woodhead Publishing in Food Science and Technology) Wim Jongen With its distinguished editor and international team of contributors, Fruit and Vegetable Processing provides an authoritative review of key research on measuring and improving the quality of both fresh and processed fruits and vegetables.

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Fruit and vegetable production and processing involves a complex supply chain from the farm to the point of consumption. One of the central themes of recent research has been the importance of strengthening each link in the chain and improving the integration of the supply chain as a whole if consistent and high fruit and vegetable quality is to be maintained.

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This book provides information both on the importance of fruits and vegetables to health, and the new techniques for the preservation of their nutritional and sensory qualities which are desired by consumers.

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Fruit and vegetable biotechnology: Quality and safety (ISBN 1 85573 467 2) The genetic modification of foods is one of the most significant and controversial developments in food processing. This important new collection reviews its application to fruit and vegetables. Part 1 looks at techniques and their applications in improving

~~Fruit and vegetable processing~~

Discusses two major technologies in processing fruits and vegetables: high pressure processing and the use of vacuum technology Show less Reviews recent research on improving the sensory, nutritional and functional qualities of fruit and vegetables, whether as fresh or processed products

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Part 3: New technologies to maximise quality: Measuring and improving the natural resistance of fruit: Improving the shelf-life of vegetables by genetic modification; New modified atmosphere packaging (MAP) techniques for fresh prepared fruit and vegetables; Edible coatings for fruits; High pressure processing of fruit and vegetables; The use of vacuum technology to improve processed fruit and vegetables.

~~Fruit and Vegetable Processing: Improving Quality ...~~

Fruit and Vegetable Processing Improving Quality edited by Wim Jongen. This major collection summarizes some of the key themes in the growing research both on the importance of fruits and vegetables to health and new techniques to preserve the nutritional and sensory qualities desired by consumers. Part 1 looks at fruit, vegetables and health. There are chapters on the health benefits of increased fruit and vegetable consumption, antioxidants and improving the nutritional quality of ...

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Reviews recent research on improving the sensory, nutritional and functional qualities of fruit and vegetables, whether as fresh or processed productsExamines the importance of fruits and vegetables in processed foods and outlines techniques to preserve the nutritional and sensory qualities desired by consumersDiscusses two major technologies in processing fruits and vegetables: high pressure processing and the use of vacuum technology. \"/span>\"@ en\ /a> ; \u00A0\u00A0\u00A0\n schema ...

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Fruit and vegetable processing: improving quality. May 2003; LWT- Food Science and Technology 36(3):376; ... Paper presented at workshop on Value addition in Fruits and Vegetables processing ...

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11.6 Fruit and vegetable processing unit - module "level 2" business level 11.7 Fruit and vegetable processing centre - module "level 1" business and/or national level 11.8 Overall raw material consumption data / yield for fruit and vegetable processed products - approximate data 11.9 Fruit and vegetable processing centre - quality control ...

~~Fruit and vegetable processing — Contents~~

Fruit and Vegetable Processing - Improving Quality Details. Fruit and vegetables are both major food products in their own right and key ingredients in many processed foods. There has been growing research both on their importance to health and new techniques to preserve the

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Get this from a library! Fruit and vegetable processing : improving quality. [W M F Jongen;] -- It covers postharvest handling, minimal processing, new technologies to improve fruit and vegetable products. Measuring fresh fruit and vegetable quality and maintaining the safety and quality of ...

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Topics covered include traditional breeding and modern processing techniques and their effect on fruit and vegetable phytochemicals; genetic manipulation of vegetable crops to alleviate diet-related diseases; agronomy and the nutritional quality of fruit; storage and handling of fruit and vegetables for optimal health-related quality and postharvest enhancement of bioactive compounds in fresh produce using abiotic stresses.

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