Contemporary Food Engineering Series

Da-Wen Sun, Series Editor

Modified Atmosphere and Active Packaging Technologies

Edited by

Ioannis S. Arvanitoyannis

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Modified Atmosphere And Active Packaging Technologies Contemporary Food Engineering

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Modified Atmosphere And Active Packaging Technologies Contemporary Food Engineering:

Modified Atmosphere and Active Packaging Technologies Ioannis Arvanitoyannis,2012-06-12 Many factors are relevant in making the proper choice of food packaging material including those related to shelf life and biodegradability To meet these demands new processing and preservation techniques have arisen most notably modified atmosphere packaging MAP and active packaging AP Modified Atmosphere and Active Packaging Technologies **Computational Fluid Dynamics in Food Processing** Da-Wen Sun,2018-10-26 Since many processes in the food industry involve fluid flow and heat and mass transfer Computational Fluid Dynamics CFD provides a powerful early stage simulation tool for gaining a qualitative and quantitative assessment of the performance of food processing allowing engineers to test concepts all the way through the development of a process or system Published in 2007 the first edition was the first book to address the use of CFD in food processing applications and its aims were to present a comprehensive review of CFD applications for the food industry and pinpoint the research and development trends in the development of the technology to provide the engineer and technologist working in research development and operations in the food industry with critical comprehensive and readily accessible information on the art and science of CFD and to serve as an essential reference source to undergraduate and postgraduate students and researchers in universities and research institutions This will continue to be the purpose of this second edition In the second edition in order to reflect the most recent research and development trends in the technology only a few original chapters are updated with the latest developments Therefore this new edition mostly contains new chapters covering the analysis and optimization of cold chain facilities simulation of thermal processing and modeling of heat exchangers and CFD applications in other food processes **Packaging Operations in the Food Industry** Seid Mahdi Jafari,Wanli Zhang,2026-03-16 Packaging Operations in the Food Industry a volume in the Unit Operations and Processing Equipment in the Food Industry series explains the processing operations and equipment necessary for the packaging of different food products including conventional and modern packaging techniques These processes and unit operations are important in the manufacture of various food products Divided in four sections Principles of packaging Different stages of packaging Different packaging operations and Novel packaging processes all chapters emphasize basic texts relating to experimental theoretical computational and or applications of food engineering principles and the relevant processing equipment to packaging unit operations Written by experts in the field of food engineering in a simple and dynamic way this book targets industrial Engineers working in the field of food processing and within food factories to make them more familiar with the food processing operations and equipment Thoroughly explores novel applications of packaging unit operations in food industries Helps improve the quality and safety of food products with optimum packaging processes Bring different alternatives for packaging operations **Modified Atmosphere Packaging of Foods** Dong Sun Lee,2021-02-16 A complete guide to the principles and practical application of modified atmosphere packaging Modified atmosphere packaging MAP is one of the

most cost effective versatile and commonly used methods of preserving food products available today Employed in both ambient and chilled conditions it can prolong shelf life and preserve the quality of a wide array of items via careful processes of atmospheric engineering The essential scientific principles underlying this technology can however be difficult to grasp and effectively apply With Modified Atmosphere Packaging of Foods esteemed food science professor Dong Sun Lee provides a thorough and practical explanation of all aspects of MAP Chapters covering the development impact and day to day application of the technique give a well rounded understanding of its pivotal role in the food industry while accounts of other active packaging methods help to provide broader context This important new book includes Detailed guidance on all aspects of MAP from its scientific background to its practical application Information on how specific MAP products may be developed according to their particular engineering principles Coverage of the related active and intelligent packaging techniques Discussion of relevant food safety issues and regulations Containing vital information for industry professionals and food science researchers alike Modified Atmosphere Packaging of Foods is an essential text for all those working to improve the quality and shelf life of the food we eat **Modified Atmosphere Packaging for Fresh-Cut Fruits and Vegetables** Aaron L. Brody,Hong Zhuang,Jung H. Han,2010-12-30 Modified Atmosphere Packaging for Fresh cut Fruits and Vegetables provides comprehensive coverage of all aspects of modern MAP technologies for fresh cut fruits and vegetables Coverage begins with the general MAP concept and application by introducing the concept of MAP how MAP works for fresh cut produce and the benefits and shortfalls of MAP in its application The book then discusses the basic aspects of MAP packaging materials and machinery In these sections the book addresses not only the general information about MAP materials but also supplies examples to introduce the new packaging films and their successful application in produce and fresh cut fruits and vegetables Unique chapters and sections in the book include relevant patents for MAP commercial practices and MAP packaging machinery Generally packaging machinery is only included in books specifically covering packaging engineering Coverage of this important aspect is included in the book since fresh cut manufacturers spend much more time in the day to day operations on packaging machinery and systems as compared to packaging film materials In the final section Modified Atmosphere Packaging for Fresh cut Fruits and Vegetables highlights the latest developments in the packaging industry and how they could impact the fresh cut industry **The South African Mechanical Engineer** ,1992

Principles and Applications of Modified Atmosphere Packaging of Foods B. Blakistone,2013-12-14 Modified atmosphere packaging may be defined as an active packaging method in which an altered atmosphere is created in the headspace that retards chemical deterioration while simultaneously retarding growth of spoilage organisms Shelf lives of perishable products such as dairy products meat poultry fish fruits and vegetables and bakery items are limited by biochemical changes in the product catalysed by exposure to the normal atmosphere 21 % oxygen 78% nitrogen and less than 0 1 % carbon dioxide and growth of spoilage organisms Modification of the atmosphere within a package containing these products helps

to better maintain the quality of the food under longer storage conditions and retards the growth of undesirable organisms Of course deterioration is also slowed by chilling which is required for the transport to market of highly perishable items like meat poultry and fish that would either spoil or have the potential for contamination by certain food pathogens Chilling plus a modification of the atmosphere optimizes the keeping quality of food Modification of the atmosphere has been known for over a century as a means of food preservation and has become a very popular means of food preservation in the latter part of the 20th century Modified atmosphere packaging MAP is practised extensively in Europe Canada and the USo Both vacuum packaging rem oval of air from the package and addition of gases within the package are considered MAP **Agrindex** ,1994 *Principles of Modified-Atmosphere and Sous Vide Product Packaging* Jeffrey M. Farber,Karen Dodds,2018-12-19 This is the first in depth presentation in book form of both modified atmosphere and sous vide food preservation and packaging technologies and applications The use of these technologies with all applicable food product categories is examined The authors are specialists in these preservation packaging methods from North America and Europe All significant aspects are examined including processes and materials applications microbiological control and regulations and guidelines Topics of special interest include use of hurdles HACCP gas absorbents and generators and time temperature indicators Extensive practical reference data is economically presented in tables **Food Processing and Packaging Technologies** Jaya Shankar Tumuluru,2023-04-05 Food processing preservation and packaging is a highly interdisciplinary science Various techniques and technologies have been developed to extend food shelf life minimize the risk of contamination protect the environment and improve foods functional sensory and nutritional properties Some of the many benefits of food processing preservation and packaging include increased food safety improved nutrition longer shelf life and increased economic opportunities In addition food processing and preservation help to reduce post harvest losses Developing novel food processing preservation and packaging technologies is critical to preserving food quality improving sensory characteristics and reducing losses At present there is a great emphasis on developing novel biobased and intelligent packaging technologies that are safe for food and reduce environmental pollution This book provides a comprehensive overview of food processing and preservation packaging to tackle the challenges of food safety nutritional security and sustainability Chapters address such topics as edible packaging materials intelligent packaging materials nanotechnology for enhancing the shelf life of food products advanced food packaging systems green materials for food packaging antimicrobial packaging materials food drying technologies methods of food processing food analysis using acoustic and thermal methods food formulations and functional foods This volume is a useful resource for students researchers and food processing preservation professionals It highlights advances in food processing and packaging systems to increase food quality and preserve food longer without generating waste **Modified Atmosphere Food Packaging** Aaron L. Brody,1994 Brings together articles from many of the world s leading experts in modified atmosphere controlled atmosphere and vacuum

packaging technologies for the packaging of fresh and minimally processed foods These articles offer a brief overview of the scientific principles of CA MA and VP examine various commercial applications of CA MA and VP in the United States and throughout Europe present summaries of ongoing research on MA and CA packaging and provide a broad perspective on issues related to health and safety **Active Packaging for Various Food Applications** M. Selvamuthukumaran,2021-10-06 Microbial attacks occur on food surfaces even when the food is packaged This can be attributed to moisture permeability in the packaging materials and other environmental conditions Therefore active agents like antimicrobial components and antioxidants must be incorporated into the packaging system these active agents function by enhancing the stability of the product to a greater extent Implementing an active packaging system ensures the safety and quality aspects of packaged foods so that consumers may use the products without worry Active Packaging for Various Food Applications addresses the significance of active packaging for enhancing the quality and safety of various packaged foods This book discusses extending the shelf life of various food products by incorporating various active packaging systems It also addresses bioactive materials used for packing food products and applications of nanomaterials in an active packaging system Key Features Describes the uses of active packaging materials for various food processing industries like dairy cereals fruits and vegetables meat etc Explains the application of biosensors for the detection of spoilage of active packed food products Discusses the importance of active packaging techniques for retaining antioxidants and micro as well as macronutrients Highlights the importance of active packaging of foods and its advantages This book is a great source for academicians scientists research scholars and food industry personnel because it sheds light on the recent techniques used in active packaging systems for enhancing quality aspects Postharvest Handling of Tropical Fruits Bruce R. Champ,E. Highley,G. I. Johnson,1994 Overview of the problems Tropical fruits the social political and economic Issues Quality assurance a total approach An economic evaluation of postharvest tropical fruit research some preliminary results Regulations and quarantine in international trade Session summary Marketing of tropical fruits Prospects for marketing tropical fruits in Asia Trends and changes in the european market for tropical fruits and their impact on technological requirements Postharvest handling of avocado mango and lychee for export from south Africa The market for tropical fruits in Japan Diagnosing the causes of outturn problems in imported tropical fruits Harvesting processing and transportation When to harvest maturity standards versus harvesting indices abstract only Fruit packing house operations to improve returns Fruit handling systems in developing countries Impact and vibration damage to fruit during handling and transportation Minimal processing of tropical fruits Session summary Postharvest diseases and disorders Control of postharvest diseases of tropical fruits challenges for the 21 st century Infection processes of colletotrichum species in subtropical and tropical fruits Preharvest fungicidal sprays for postharvest disease control in fruits A review of biological control of postharvest diseases of subtropical fruits Sulfur dioxide fumigation in postharvest handling of fresh longan and

lychee for export Session summary Storage and ripening Tropical fruit physiology and storage potential Biochemical and molecular approaches to fruit ripening and senescence Calcium an fruit storage potential Postharvest water relations in horticultural crops principles and problems Modified and controlled atmosphere storage of tropical fruits New developments in modified atmosphere packaging and surface coatings for fruits Preharvest effects on postharvest quality of subtropical and tropical fruits Session summary Disinfestation of tropical fruits Quarantine disinfestation of tropical fruits non chemical options Heat disisfestation of mangoes effect on fruit quality and disease control Preharvest fruit fly control strategies for the tropics Disinfestation effect of non chemical treatments on market quality of fruit Proposed standardisation of protocols for quarantine treatment of fruit Session summary Contributed poster papers Overview issues Postharvest studies on some tropical and subtropical fruits in Pakistan Potential of value added fruit products in Papua New Guinea The economic potential of interventions to reduce postharvest losses of tropical fruits and nuts in Papua New Guinea Aspects of marketing tropical fruits in temperate climates A multivariate factor analysis of consumer preference on banana attributes Maturity assessment Determination of maturity indices for Sri Lankan embul bananas Development of maturity indices for longan Maturation and harvesting criteria for avocado abstract only Disinfestation and primary processing Postharvest handling and quarantine of tropical fruit in the Jiangmen region of Guangdon China Effects of gamma irradiation and hot water treatment on the shelf life and quality of Thai Mango cv rad Effect of irradiation and storage tempeature on the shelf life and quality of Thai licheee Insect qurantine treatments and fruit ripening Microwaves as a quarantine treatment to disinfest commodities of pests Effect of pH and sugar concentration on apple cider quality Osmotic dehydration of membrane coated pineapple Anti fruit fly activity of extracts of black pepper and other edible plants The potential use of insecticidal atmospheres for mango avocado and papaya fruits Preliminary investigation of microrganisms antagonistic to colletotrichum gloeosporioides obtained from rambutan Electron beam irradiation combined with hot water immersion treatment for banana preservation abstract only Fruit fly problem and disinfestation research in Malaysia abstract only Storage and ripening Internal quality analysis of watermelons by and acoustic technique and its application in Japan Feasibility studies into NIR technique for meassurement of internal quality of some tropical fruits Distribution of mineral in Alphonso mango during ripening Effect of calcium on physicochemical changes in Alphonso mango during ripening and storage A low cost cool chamber an innovative technology for developing countries Effect of low temperatures on storage life and quality of carambola Averrhoa carambola L cv B17 Incidence of chilling injury in Salacca zalacca Internal carbon dioxide and ethylene of avocado fruit Persea americana Mill measured by equilibrium technique Effects of plantation and postharvest management factors on shelf life of Williams banana Optimisation of indigenous ripening systems for bananas in the Philippines Fundamental studies on respiration rates and storage properties of some tropical fruits grown on Okinawa Reducing decay and extending shelf life of bell peppers and mangoes by modified atmosphere packaging Modified atmosphere storage of bananas at chilling

temperatures Storage of fresh pineapples The effect of sucrose ester coating on ambient temperature storage of several fruits Effects of different precooling methods and times on the storage quality of carambola variety B10 Effect of maturity damage and humidity on the ripening of plantain and cooking banana Modified atmosphere packaging by perforated polymeric film and its effect on physical properties of mango fruit Productivity and postharvest behaviour of black sapote in the Israeli Negev desert abstract only Storage and ripening of Kenyan mangoes Abstracts only The storage of sapodilla Manilkara achras L at 10 15 and 20 o C abstract only Factors influencing the ripening of chanee and monthong durians abstract only Effects of ethylene application on fruit postharvest characteristics of cucumis metuliferus Mey abstract only Postharvest diseases and disorders Mango postharvest disease control effect of rain at harvest fungicide treatments and fruit brushing on fruit appearance Sour rot diesease on citrus fruits importance and control Hot water control of anthracnose on mango varietis arumanis golek and manalagi Efficacy of propiconazole against fungi causing postharvest disease on eksotika papaya Freckle disease of banana Phytophthora fruit rot of durian Durio zibethinus L Postharvest fruit rot o banana caused by colletotrichum musae Berg Application of candida guilliermondii in commercial citrus waxes for biocontrol of penicillium on grapefruit Phomopsis fruit rot of mango and its control Management of jelly seed in mango Mangifera indica L cv Tommy Atkins abstract only Session summaries contributed poster papers Workshop reports Controlled atmospheres modified atmospheres Postharvest physiology Disinfestation Diseases Biocontrol of diseases Molecular biology Trade and marketing Education and training Research network on tropical fruit trees in Asia **Innovations in Food Packaging** Jung H. Han,2005-07-20 Innovations in Food Packaging addresses selective topics of functions of food packaging to modify the traditional notion of this process This book is organized into five parts Part I focuses on the fundamental theories covering physical chemistry background and quality preservation of foods Parts II and III discuss active packaging research and development and modified atmosphere packaging of fresh produce meats and ready to eat products respectively Part IV talks about edible and biodegradable coatings and films whereas Part V discusses commercialization aspects of packaging technologies Each part is divided into chapters of subject review and detailed technical information This text will benefit those who are interested in innovative technology of food packaging in general and experienced field packaging specialists and graduate level food scientists in particular This book will be useful as a textbook not only for extension programs of food packaging development in food industry but also for advanced graduate level food packaging courses Covers four major food packaging topics Theories in food packaging Active packaging Modified atmosphere packaging Edible films and coatings

Packaging for Food Preservation Matteo Alessandro Del Nobile,Amalia Conte,2013-07-12 The book will be focused on the three most important aspects of food packaging Modeling Materials and Packaging Strategies The modeling section will provide a complete overview of mass transport phenomena in polymers intended for food packaging applications The materials section will cover the most interesting problem solving solutions in the field of food packaging i e low

environmental impact active films with antimicrobial activity Lastly the packaging section will provide an overview of the most recent approaches used to prolong the shelf life of several food products Modified Atmosphere Packaging of Food Ooraikul,2013-03-11 At the 50th Anniversary Meeting of the Institute of Food Technologists the ten most significant innovations in food science developed during the past 50 years were named Food Technology September 1989 Among the Top 10 innovations controlled atmosphere packaging CAP for fruits and vegetables was listed 5th in order of importance Of course CAP is a forerunner of MAP modified atmosphere packaging in which a variety of food products are packaged under selective mixtures of atmospheric gases but without the on going maintenance control of the gas mixture Development of packaging systems and films that are selectively permeable to specific gases has been the key element in the commercialization of controlled and modified atmosphere packaging of foods It may not be far from the truth to say that since then there has been an explosion of activities around MAP CAP especially in research and development into various aspects of this technology The application of MAP to some bakery products fresh fruits and salads and fresh meats and meat products has reached a significant level both in Europe and North America The increasing consumer demand for fresh or near fresh products and convenient microwavable foods has added impetus to the growth of MAP CAP technology It is therefore timely that a comprehensive book that provides scientific background and practical applications of the technology should be written Principles of Modified-Atmosphere and Sous Vide Product Packaging Jeffrey M. Farber,2017 This is the first in depth presentation in book form of both modified atmosphere and sous vide food preservation and packaging technologies and applications The use of these technologies with all applicable food product categories is examined The authors are specialists in these preservation packaging methods from North America and Europe All significant aspects are examined including processes and materials applications microbiological control and regulations and guidelines Topics of special interest include use of hurdles HACCP gas absorbents and generators and time temperature indicators Extensive practical reference data is economically presented in tables Provided by publisher **Food Packaging** Gordon L. Robertson,1998-01-15 Presents a comprehensive background on the development of packages and packaging systems for foods examining the aspects of packaging technology that are relevant to the processing preservation distribution and marketing of a particular food and the areas of food science and technology that influence the packaging process This book is designed to be of interest to food scientists and technologists packaging engineers designers and technologists quality assurance personnel and upper level undergraduate and graduate students in these disciplines **Biodegradable &Conventional Modified Atmosphere Packaging Technologies** Adams Abdul-Rahaman,Nasiru Alhassan,2015-01-14 The packaging industry of the food service and the pharmaceutical sector across the globe are faced with the concerns of polluting the environment with packaging materials after consumers finished with the useful products For both developed and developing nations the fresh produce sector is gaining more attention using the conventional Modified atmosphere

technologies However due to the current concern of climate change the application of Biodegradable and compostablity of materials for packaging fresh and processed products is even more crucial The application of the MAP technology has been practiced over the years but the use of the biodegradable MAPs is largely found in the developed nations This study has provided an in depth analysis of the compostability of packaging materials as well as the applications of these films on food crops grown in Africa This piece of work will be beneficial for the fresh produce and the food service sectors research organizations students and handlers of perishable commodities and house hold storage of food commodities Food Packaging Technology M. Sukumar,2025-12-31 Food Packaging Technology provides a comprehensive foundation in food packaging concepts materials and innovations critical for preserving food quality and ensuring consumer safety Designed to bridge academic knowledge and industry application the book explores conventional and modern packaging methods the science behind modified atmosphere and active packaging and the rising role of biopolymers in sustainable packaging It serves as a core resource for students researchers and professionals involved in food science food technology and packaging industries Key Features Explains core packaging principles and their importance in food safety and shelf life extension Covers modern advancements including modified atmosphere active and intelligent packaging Details sustainable packaging with a focus on biopolymers and ecofriendly solutions Explores packaging design machinery testing protocols and safety standards Includes real world insights into regulatory functional and industrial perspectives Structured to align with academic curricula and industrial requirements this book blends theoretical knowledge with practical relevance It is an ideal reference for food technology students packaging professionals researchers and quality assurance personnel looking to enhance their understanding of packaging s critical role in the food supply chain

Modified Atmosphere And Active Packaging Technologies Contemporary Food Engineering Book Review: Unveiling the Magic of Language

In an electronic era where connections and knowledge reign supreme, the enchanting power of language has be more apparent than ever. Its ability to stir emotions, provoke thought, and instigate transformation is really remarkable. This extraordinary book, aptly titled "**Modified Atmosphere And Active Packaging Technologies Contemporary Food Engineering**," published by a highly acclaimed author, immerses readers in a captivating exploration of the significance of language and its profound impact on our existence. Throughout this critique, we will delve into the book is central themes, evaluate its unique writing style, and assess its overall influence on its readership.

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Modified Atmosphere And Active Packaging Technologies Contemporary Food Engineering Introduction

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