

Contents

1	Minimally Processed Foods: Overview	1
	Vasudha Bansal, Mohammed Wasim Siddiqui, and Mohammad Shafiur Rahman	
2	Hurdle Technology in Food Preservation	17
	Mohammad Shafiur Rahman	
3	Packaging Methods for Minimally Processed Foods	35
	Ali Abas Wani, Preeti Singh, Astrid Pant, and H.C. Langowski	
4	Washing, Peeling and Cutting of Fresh-Cut Fruits and Vegetables.....	57
	M.R. Tapia, M.M. Gutierrez-Pacheco, F.J. Vazquez-Armenta, G.A. González Aguilar, J.F. Ayala Zavala, Mohammad Shafiur Rahman, and Mohammed Wasim Siddiqui	
5	Technologies in Fresh-Cut Fruit and Vegetables	79
	G.R. Velderrain-Rodríguez, A.E. Quirós-Sauceda, G.A. González Aguilar, Mohammed Wasim Siddiqui, and J.F. Ayala Zavala	
6	Trends, Convenience, and Safety Issues of Ready Meals	105
	Ida Idayu Muhamad and Norsuhada Abdul Karim	
7	Processing, Storage and Quality of Cook-Chill or Cook-Freeze Foods	125
	Atef Elansari and Alaa El-Din A. Bekhit	
8	Part-Baked Products.....	151
	Mehmet Murat Karaoglu	
9	Processing, Quality and Storage of Part-Baked Products.....	173
	Cristina M. Rosell	

10	Minimally Processed Meat and Fish Products	193
	Rituparna Banerjee and Arun K. Verma	
11	Processing, Quality and Safety of Irradiated and High Pressure-Processed Meat and Seafood Products.....	251
	Cheng-An Hwang and Xuetong Fan	
12	Sustainability and Challenges of Minimally Processed Foods.....	279
	J.E. Dávila-Aviña, L.Y. Solís-Soto, G. Rojas-Verde, and N.A. Salas	
	Index.....	297

Minimally Processed Foods

Technologies for Safety, Quality, and Convenience

Siddiqui, M.W.; Rahman, S. (Eds.)

2015, XII, 306 p. 37 illus., 21 illus. in color., Hardcover

ISBN: 978-3-319-10676-2