

# Innovative Food Processing Techniques

Enhancing Safety, Quality,  
and Shelf Life

Edited by

RAYEES UL ISLAM, ARSHIED MANZOOR,  
AND Z. R. AZAZ AHMAD AZAD



CRC Press  
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# Innovative Food Processing Techniques

Examining recent developments in the use of thermal and non-thermal food processing methods, this book offers a thorough technical analysis of different processing methods and their possible advantages in improving food safety, quality, and shelf life. It discusses the concepts and methods behind different processing techniques, as well as the effects on food components, sensory qualities, and microbial inactivation. This book also covers how contemporary issues such as sustainability, clean labeling, and food waste mitigation affect these processes. This book will be a valuable tool for industry professionals, providing the necessary resources to make informed decisions on how to effectively implement the latest thermal and non-thermal food processing techniques into their operations.



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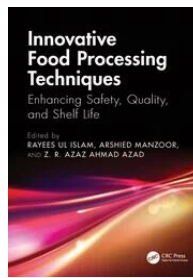
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


## Applications of Infrared Heating in Foods

By Gazia Nasir ([/search?contributorName=Gazia Nasir&contributorRole=author&redirectFromPDP=true&context=ubx](/search?contributorName=Gazia+Nasir&contributorRole=author&redirectFromPDP=true&context=ubx)), Asfaq (</search?contributorName=Asfaq&contributorRole=author&redirectFromPDP=true&context=ubx>), Sweta Joshi ([/search?contributorName=Sweta Joshi&contributorRole=author&redirectFromPDP=true&context=ubx](/search?contributorName=Sweta+Joshi&contributorRole=author&redirectFromPDP=true&context=ubx)), Farhana Mehraj Allai ([/search?contributorName=Farhana Mehraj Allai&contributorRole=author&redirectFromPDP=true&context=ubx](/search?contributorName=Farhana+Mehraj+Allai&contributorRole=author&redirectFromPDP=true&context=ubx)), Sheeba Malik ([/search?contributorName=Sheeba Malik&contributorRole=author&redirectFromPDP=true&context=ubx](/search?contributorName=Sheeba+Malik&contributorRole=author&redirectFromPDP=true&context=ubx))

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