



Microbiology, energy, packing and control of the canning production

By Verkhivker Yakov

LAP Lambert Academic Publishing. Paperback. Condition: New. 92 pages. Dimensions: 9.0in. x 6.0in. x 0.2in. In the monograph questions of production of food tinned products are considered. The role of microorganisms in canning production is characterized, microbiological bases of conservation are lit, microbiological indicators and main types of microbiological damage of raw materials and finished goods, the characteristic of separate groups of microorganisms, components residual microbio-that canned food are given, and also data on test cultures of microorganisms according to which the operating modes of thermal treatment are developed for the wide range of canned food. Data on power efficiency of modern designs of the sterilizing equipment of the canning industry are provided and use of the concept exergy for an assessment of efficiency of technological decisions is offered. Questions of use of the principles of HACCP at an assessment of quality of raw materials in the food industry are considered and tinned foodstuff. This item ships from multiple locations. Your book may arrive from Roseburg,OR, La Vergne,TN. Paperback.

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