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Application of Alternative Food-Preservation Technologies to Enhance Food Safety and Stability



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About the eBook

The book covers the applications of some alternative approaches for prolonging food shelf life. The book describes the role of food safety objectives, natural compounds (such as oils and microbial enzymes), pressure and atmospheric techniques and alternative approaches (microwave, irradiation and mathematical microbial modeling) in food preservation.

Contents

- ▶ Green Consumerism and Alternative Approaches for Food Preservation: an Introduction
- ▶ Risk Assessment and Food Safety Objectives
- ▶ Food Spoilage and Safety: Some Key-concepts
- ▶ Essential Oils for Preserving Perishable Foods: Possibilities and Limitations
- ▶ Enzymes and Enzymatic Systems as Natural Antimicrobials
- ▶ Antimicrobial Agents of Microbial Origin : Nisin
- ▶ Chitosan: a Polysaccharide with Antimicrobial Action

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