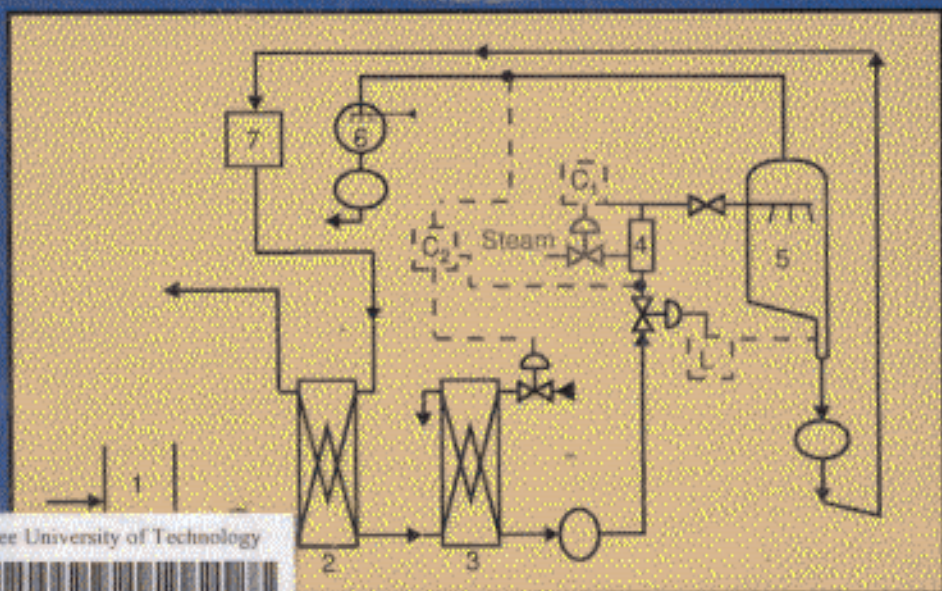


CONTINUOUS THERMAL PROCESSING OF FOODS

Pasteurization and UHT Sterilization



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Table of Contents

Foreword	xi
Preface	xiii
Chapter 1—Introduction	1
1.1 Introduction	1
1.2 Food Composition	7
1.3 Physical Properties of Foods	10
1.4 Thermal Properties	15
1.5 Heat Transfer	19
1.6 Water Activity	25
1.7 Electrical Properties	25
1.8 Diffusion Properties	27
1.9 Surface Properties	28
1.10 Optical Properties and Sensory Characteristics	29
1.11 Other Physical Variables	30
1.12 Competing Techniques	31
Chapter 2—Kinetics for Microorganism Death and Changes in Biochemical Components	33
2.1 Death of Microorganisms at Constant Lethal Temperature	33
2.2 Effect of Temperature on Decimal Reduction Time	36
2.3 Overall Effect of a Changing Temperature	40
2.4 Thermal Treatment Criteria	41
2.5 Methods for Determination of Thermal Death Kinetics	43
2.6 Problems with Thermal Death Measurements	44
2.7 Nonlinear Thermal Death Kinetic Data	45
2.8 Log-Logistic Theory of Microbial Death	47
2.9 Changes in Biochemical Components at High Temperatures	49

2.10 Kinetics of Biochemical Changes	49
2.11 General Cooking Changes	50
Chapter 3—Continuous-Flow Thermal Processing Plant	57
3.1 Process Equipment for Continuous-Flow Thermal Processes	59
3.2 Heat Exchange Equipment	62
3.3 Process Equipment/Preprocessing Heat Treatment	62
Indirect Heating Systems	63
3.4 Plate Heat Exchangers	64
3.5 Pasteurization Process	65
3.6 Sterilization Processes for Low-Viscosity Liquid Products	66
3.7 Sterilization Processes for Low-Viscosity Liquids	68
3.8 Tubular Heat Exchangers	72
3.9 Scraped-Surface Heat Exchangers	79
3.10 Comparison of Indirect Heat Exchangers	81
Direct Heating Systems	84
3.11 The Steam Injection System	85
3.12 The Infusion System	91
3.13 Comparison of Injection with Infusion Systems	94
3.14 Control of Product Concentration or Dilution During Direct Heating Processes	95
3.15 The Supply of Culinary Steam for Direct Heating Processes	99
Comparison of Indirect and Direct Heating Systems	101
Processes Involving the Direct Use of Electricity	103
3.16 Friction Heating	103
3.17 Use of Microwaves	104
3.18 Ohmic Heating	104
Evaluation of Process Plant Performance	105
3.19 Acceptable Pack Failure Rates	105
3.20 Prediction of Process Performance Using Measured Plant Data	107
3.21 Prediction of Process Performance from Time-Temperature Profile	107
3.22 Calculation of Process Performance from Time-Temperature Data	109
Residence Time Distribution	113
3.23 Effect of Residence Time Distribution on Plant Performance ...	113
3.24 Velocity Profiles for Low-Viscosity Newtonian Liquids	114
3.25 Residence Time Distribution Theory	115
3.26 Measurement of Residence Time Distribution	117
3.27 Models for RTD Data	119
3.28 Further Analysis of Practical RTD Curves	123

3.29	Errors in Prediction of RTD	123
3.30	Effect of RTD on Sterilization Efficiency	124
3.31	Evaluation of Plant Performance with Temperature Distribution and RTD	127

Chapter 4—Continuous-Flow Thermal Processing of Viscous and Particulate

Liquids	133
Viscous Liquid Products	133
4.1 Equipment Selection for Viscous Liquid Products	134
4.2 Characterization of Viscosity	134
4.3 Effect of Non-Newtonian Viscosity on Critical Reynolds Number	136
4.4 Effect of Non-Newtonian Viscosity on Laminar Flow Velocity Profile	137
4.5 Residence Time Distribution for Non-Newtonian Liquids in Different-Shaped Sections	139
4.6 Residence Time Distribution in Process Equipment	140
4.7 Practical Evaluation of Residence Time Distribution	141
4.8 Heat Transfer Coefficients for Viscous Liquids in Heat Exchangers	141
Liquids Containing Solid Particulates	143
4.9 Processing Equipment for Liquids Containing Particulate Solids	144
4.10 Pumping of Liquids Containing Particulate Solids	145
4.11 Transport of Particulate Solids by Liquids	148
4.12 Physical Factors Affecting the Transport of Particulate Solids ...	149
4.13 Effect of Different Parameters on the Residence Time Distribution of Particulates	152
4.14 Effect of Particulates on Heat Transfer Coefficient in Heat Exchangers	159
4.15 Effect of Surface Heat Transfer on Rate of Heating of Particulate Solid	160
4.16 Heat Transfer Coefficient between Liquids and Solid Bodies ...	164
4.17 Experimental Methods for Determination of Liquid-Particulate Heat Transfer Coefficient	166
4.18 Use of TTI Markers	168
4.19 Experimental Measurement of Liquid-Particle Heat Transfer Coefficient	170
4.20 Mathematical Modeling of the Thermal Process	174
4.21 Overall Process Validation	178
4.22 Stork Rota-Hold Process	181
4.23 Ohmic Heating of Particulate Foods	183

Chapter 5—Pasteurization	193
5.1 Introduction	193
5.2 HTST Pasteurization	196
5.3 Factors Affecting Keeping Quality	201
5.4 Specific Products	211
5.5 Other Heat Treatments	223
5.6 Strategies for Extended Shelf Life of Refrigerated Products	224
5.7 Extended Shelf Life at Ambient Temperatures	231
Chapter 6—Sterilization	237
6.1 Introduction: Criteria for Sterilization	237
6.2 Continuous Systems	242
6.3 Homogenization	248
6.4 Milk	250
6.5 Cream	271
6.6 Evaporated Milk and UHT Evaporated Milks	273
6.7 Ice Cream Mix	274
6.8 Soy Milk and Other Milk Analogues	275
6.9 Starch-Based Products: Soups and Custards	278
6.10 Other Drinks and Beverages: Coffees/Teas	280
6.11 Specialized Products	280
Chapter 7—Packaging Systems	285
7.1 Connection of Packaging Equipment to Process Plant	285
7.2 Cleaning and Sterilization of Sterile Tanks	290
7.3 Use of Sterile Barriers	292
7.4 General Mechanical Principles	293
7.5 Packaging Systems for Continuous-Flow Thermally Processed Products	294
7.6 Hot Filling	294
7.7 Aseptic Packaging	295
7.8 Controls and Safeguards in Aseptic Filling Systems	325
7.9 Performance of Aseptic Fillers	326
Chapter 8—Fouling, Cleaning, and Disinfecting	331
8.1 Introduction	331
8.2 Measurement of Fouling	335
8.3 Review of Factors Affecting Fouling	341
8.4 Fouling of Specific Products	344
8.5 Rinsing, Cleaning, Disinfecting, and Sterilizing	356
8.6 Rinsing	357

8.7	Cleaning	358
8.8	Disinfecting and Sterilizing	364
Chapter 9	—Storage	369
9.1	Introduction: Raw Materials/Processing and Storage	369
9.2	Color/Browning Reaction	371
9.3	Destabilization/Deposit Formation and Gelation	374
9.4	Dissolved Oxygen	380
9.5	Flavor Changes	380
9.6	Changes to Other Components During Storage	384
9.7	Some Other Products	389
9.8	Accelerated Storage	389
9.9	Refrigerated Storage	390
Chapter 10	—Quality Assurance	395
10.1	Introduction	395
10.2	Microbiological Specifications for Foods	398
10.3	Commercially Sterile Products	401
10.4	Quality Assurance/Commercially Sterile Products: The Current Approach	407
10.5	The Role of Analytical Testing	412
10.6	Sensory Characteristics	421
10.7	Some Legal Aspects	422
Appendix A	—Mathematical Model for Heat Transfer to a Sphere	427
Index		435