

Contents

<i>Contributors</i>	xi
1 Status and Trends of Ozone in Food Processing	1
Colm O'Donnell, B.K. Tiwari, P.J. Cullen and Rip G. Rice	
1.1 Why ozone?	1
1.2 Drivers of ozone in the food industry	1
1.2.1 Regulation	1
1.2.2 Surface cleaning and disinfection	2
1.2.3 Food safety and shelf life extension	2
1.2.4 Nutrient and sensory aspects	3
1.2.5 Consumer and processor acceptability	3
1.2.6 Technology advances	3
1.2.7 Environmental impact	4
1.3 The hurdle concept	4
1.4 Challenges	5
1.5 Objective	5
References	5
2 Regulatory and Legislative Issues	7
B.K. Tiwari and Rip G. Rice	
2.1 Introduction	7
2.2 History of ozone application and regulation	9
2.3 Ozone regulation	9
2.3.1 Overview of US regulations	9
2.3.2 Overview of European regulations	11
2.3.3 Overview of Canadian regulations	13
2.3.4 Overview of Australian and New Zealand regulations	15
2.3.5 Overview of Japanese regulations	15
2.4 Global harmonisation of food safety regulations	16
References	16
3 Chemical and Physical Properties of Ozone	19
Annel K. Greene, Zeynep B. Güzel-Seydim and Atif Can Seydim	
3.1 Introduction	19
3.2 The molecular structure of ozone	19
3.3 The chemical and physical properties of ozone	20
3.3.1 The chemical mechanisms of ozonation	22
3.3.2 Ozone reaction pathways in water	22

3.4	Ozone action on macromolecules	25
3.5	Mechanisms of microbial inactivation	26
3.6	Ozone reactions against virus	28
3.7	Ozone reaction on biofilms	29
	Acknowledgments	29
	References	29
4	Generation and Control of Ozone	33
	Cameron Tapp and Rip G. Rice	
4.1	Introduction	33
4.2	Ozone generation	33
4.2.1	Ozone generation by corona discharge (CD)	34
4.2.2	Ultraviolet (UV) (photochemical) ozone generation	36
4.3	Feed gas preparation systems	36
4.3.1	Need for feed gas treatment	36
4.3.2	Air preparation systems	37
4.3.3	Oxygen feed gas systems	39
4.4	Solubility of ozone in water	41
4.5	Contacting ozone with water: physical means of transferring ozone into water	44
4.5.1	Venturi injection method	44
4.5.2	Fine bubble diffuser method	46
4.6	Measuring and monitoring ozone in water	46
4.6.1	Colourimetric method	47
4.6.2	Electronic method – for dissolved ozone	47
4.6.3	Electronic method – for ORP	48
4.7	Measuring and monitoring ozone in air	48
4.7.1	Ozone measurement equipment for food processing plant air	49
4.8	Ozonation equipment for food storage rooms	50
4.9	Ozone generator output control	50
4.10	Some recent novel applications for ozone generation in food processing plants	51
4.11	Helpful calculations	53
4.11.1	Gallons per minute	53
4.11.2	Metric equivalent	53
	References	53
5	Ozone in Fruit and Vegetable Processing	55
	B.K. Tiwari and K. Muthukumarappan	
5.1	Introduction	55
5.2	Applications in fruit and vegetable processing	56
5.2.1	Surface decontamination	56
5.2.2	Storage in ozone-rich atmospheres	61
5.2.3	Ozone in fruit and vegetable juice processing	65

5.3	Efficacy of ozone	65
5.4	Synergistic effects with ozone	68
5.5	Effect of ozone on product quality and nutrition	69
5.5.1	Chemical attributes	69
5.5.2	Visual quality	70
5.5.3	Texture	72
5.5.4	Sensory quality	73
5.6	Conclusion	74
	References	74
6	Ozone in Grain Processing	81
	V. Lullien-Pellerin	
6.1	Introduction	81
6.2	Ozone application in grain storage and effects on grain components	82
6.2.1	Insect control	82
6.2.2	Microorganism control	84
6.2.3	Reduction of toxic chemical levels	86
6.2.4	Effects of ozone on grain components, metabolism and physiological status	88
6.3	Effects of ozone on grain processing, flour and product quality	90
6.4	Industrial applications and scale-up	93
6.5	Conclusions	95
	Acknowledgments	96
	References	96
7	Ozonation of Hydrocolloids	103
	Joan M. King, Hee-Jung An, Seung-wook Seo and Alfredo Prudente	
7.1	Introduction	103
7.2	Application of ozone in hydrocolloid processing	104
7.2.1	Starch	104
7.2.2	Chitosan	105
7.2.3	Gelatin	107
7.2.4	Other hydrocolloids	108
7.3	Effects of ozone on the physiochemical properties of hydrocolloids	108
7.3.1	Structural composition	108
7.3.2	Swelling power	109
7.3.3	Molecular weight	110
7.3.4	Viscosity	111
7.3.5	Thermal properties	115
7.4	Mechanism and structural effects of ozone action on hydrocolloids	115
	References	118

8	Ozone in Meat Processing	123
	Fred W. Pohlman	
8.1	Introduction	123
8.2	Application of ozone in meat processing	125
8.2.1	Surface decontamination of red meat	125
8.2.2	Surface decontamination of poultry	128
8.2.3	Other meat applications	129
8.3	Effect on meat quality	130
	References	133
9	Ozone in Seafood Processing	137
	Shigezou Naito	
9.1	Introduction	137
9.2	Application of ozone in fish and storage of processed seafood products	138
9.2.1	Fresh fish and seafood	138
9.2.2	Dried and smoked products	145
9.3	Application of ozone in seafood plant sanitation	149
9.4	Effects of ozone on microbial safety	153
9.5	Effects of ozone on fish and seafood quality and shelf life	155
9.6	Current status and future trends for ozone and seafood	157
	References	160
10	Ozone Sanitisation in the Food Industry	163
	P.J. Cullen and Tomás Norton	
10.1	Introduction	163
10.2	Ozone as a sanitising agent	165
10.3	Health and safety issues	168
10.4	Using ozone in industrial cleaning procedures	168
10.5	Ozone applications in food processing	170
10.5.1	Dairy industry	170
10.5.2	Wine industry	172
10.5.3	Brewing industry	173
	References	174
11	Ozone for Water Treatment and its Potential for Process Water Reuse in the Food Industry	177
	Tomás Norton and Paula Misiewicz	
	Nomenclature	177
11.1	Introduction	177
11.2	Water in the food industry	179
11.2.1	Fresh produce processing	180
11.2.2	Dairy processing	181
11.2.3	Meat and poultry processing	185
11.3	Ozonation as a water treatment process	185

11.4	The kinetics of ozonation	187
11.4.1	The kinetics of mass transfer	188
11.4.2	Determining the chemical reaction kinetics	189
11.4.3	Hydrodynamics	191
11.4.4	Applications of hydrodynamic modelling to investigate ozone water treatment	193
11.5	Conclusion	195
	References	195
12	Ozone for Food Waste and Odour Treatment	201
	Ioannis S. Arvanitoyannis	
12.1	Introduction	201
12.2	Application of ozonation to waste treatment	205
12.2.1	Wastewater of plant origin	205
12.2.2	Wastewater of animal origin	209
12.3	Application of ozonation to odour removal	211
12.3.1	Odours originating from food industry processes	213
12.3.2	Odours originating from agricultural operations	213
12.4	Conclusions	216
	References	216
13	Efficacy of Ozone on Pesticide Residues	223
	Gilbert Y.S. Chan and J.G. Wu	
13.1	Introduction	223
13.2	Types of pesticides	225
13.3	Fates of pesticides	225
13.3.1	Degradation processes of pesticides	225
13.3.2	Ozonation of pesticides	227
13.4	Degradation mechanisms	227
13.4.1	Kinetics	227
13.4.2	Intermediates and oxidation products	229
13.5	Ozone application for pesticide residues in fruits and vegetables	231
13.6	Current status and opportunities	234
13.6.1	Ozone concentrations	234
13.6.2	Physical nature of plants affects degradation efficacy	235
13.6.3	Future trends	235
	References	236
14	Modelling Approaches for Ozone Processing	241
	Vasilis P. Valdramidis, P.J. Cullen and B.K. Tiwari	
	Nomenclature	241
14.1	Introduction	242
14.2	Modelling approaches for microbial inactivation	242

14.3	Chemical reaction kinetics	250
14.4	Modelling ozonation processes	255
14.4.1	Modelling ozone bubble columns	255
14.4.2	Overall mass transfer coefficient	257
14.5	Conclusions	259
	References	259
15	Health and Safety Aspects of Ozone Processing	265
	Rip G. Rice	
15.1	Introduction	265
15.2	Points of application of ozone during food processing	266
15.2.1	Aqueous phase ozone applications	266
15.2.2	Gas phase ozone applications	267
15.3	Health and safety issues with ozone for food plant workers	267
15.3.1	Ozone exposure regulations	267
15.3.2	Potential fire hazards from high-purity oxygen use	271
15.3.3	Safety history of ozone in commercial/ industrial applications	272
15.4	Avoiding worker exposure to ozone in food processing plants	273
15.4.1	General considerations	273
15.4.2	Specific plant safety measures	274
15.4.3	Controlling off-gas ozone at Fresher Than Fresh fish processing/packaging plant	275
15.4.4	Third-party evaluation of aqueous ozone spray wash equipment	277
15.5	Safety of foods processed with ozone	280
15.5.1	Nutrient impacts of ozone contact with foods	280
15.5.2	Impacts of ozone processing of foods on vitamin contents	281
15.5.3	Impacts of ozone processing of foods on protein contents	282
15.5.4	Impacts of ozone processing of foods on lipid contents	283
15.5.5	Toxicology aspects of ozone processing of foods	283
15.6	Conclusions	285
	Acknowledgments	286
	References	286
	<i>Index</i>	289

A colour plate section falls between pages 180 and 181