

Hayssen Bagger

Package EngineeringSnack FoodPackage Engineering Including Modern PackagingAnnual ReportNational Industries for the Blind (NIB) and National Industries for the Severely Handicapped (NISH) Located Within the DCASR Chicago RegionCandy and Snack IndustryModern PackagingMC. The Manufacturing ConfectionerFood Production ManagementRefrigerated & Frozen FoodsHistory of Soy Flour, Flakes and Grits (510 CE to 2019)Extensively Annotated Bibliography and SourcebookSoyinfo Center

The world's most comprehensive, well document, and well illustrated book on this subject. With extensive index. 28 cm. This is the first in-depth presentation in book form of both modified atmosphere and sous vide food preservation and packaging technologies and applications. The use of these technologies with all applicable food product categories is examined. The authors are specialists in these preservation/packaging methods from North America and Europe. All significant aspects are examined including processes and materials, applications, microbiological control, and regulations and guidelines. Topics of special interest include use of hurdles, HACCP, gas absorbents and generators, and time-temperature indicators. Extensive practical reference data is economically presented in tables.

Vol. 32 [no. 10] constitutes "Souvenir edition and year book for 1939."

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