

Revista:
Food Technology
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Involving members in IFT governance.

High technology, novelty, usefulness emphasized in NP&T sessions.

Calling IFT: part two-queries in food science and technology.

Sound science rings through media.

It's not like when I went to school.

Food trends: diversity and choice dominate.

The new kids on the block.

Watch for new instruments and techniques.

Mad cow disease.

Pesticide degradation: exceptions to the rule.

Influence of processing on environmental contaminants in foods.

Detection of food allergens.

Influence of processing on fusariummycotoxins in contaminated grains.

Ohmic heating for thermal processing of foods: government, industry, and academic perspectives.

Safety considerations for ohmically heated, aseptically processed, multiphase low-acid food products.

Modeling the ohmic heating of foods.

Ohmic heating of fluid foods.

Validation of ohmic heating for quality enhancement of food products.

Product development considerations for ohmic processing.

An economic-engineering study of ohmic food processing.