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**Sinopsis**

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Pulsed electric field (PEF) food processing is a novel, non-thermal preservation method that uses a series of short, high voltage electrical pulses for microbial inactivation. This process has minimal detrimental effects on food quality attributes and has the potential to produce foods with excellent sensory and nutritional quality and shelf-life. Based on the results of a project that led to the first commercial application of PEF processing, Food Preservation by Pulsed Electric Fields: From Research to Applications provides comprehensive coverage of the technology, from research into product safety and technology development to implementation.

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Hygienic design for pulsed electric field installations

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M Smith, formerly Unilever Health Institute Vlaardingen, The Netherlands and Philip Morris International, Switzerland