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Pasteurization of  
packaged foods  
Some liquid foods  
(e.g. beer and fruit

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juices) are  
pasteurized after  
filling into containers.  
Hot water is normally  
used if the food is  
packaged into glass,  
to reduce the risk of  
breakage due to  
thermal shock.

Maximum  
temperatures  
between the  
container and the  
liquid are  $20^{\circ}\text{C}$  for



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heating and  $10^{\circ}\text{C}$  for  
cooling.

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methods that have been used to establish the time and temperature of processes suitable to achieve adequate sterilization or pasteurization of the packaged food.

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purpose for the

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Thermal processing of foods is to reduce or destroy microbial activity, reduce or destroy enzyme activity and to produce physical or chemical changes to make the food meet a certain quality standard. e.g. gelatinization of starch & denaturation of proteins to

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produce edible food.

There are a number  
of types of heat

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cookies en

vergelijkbare tools

om uw

winkelervaring te

verbeteren, onze

services aan te

bieden, te begrijpen

hoe klanten onze

services gebruiken

zodat we

verbeteringen

kunnen aanbrengen,

en om advertenties

weer te geven.

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All thermally  
processed packaged  
foods require a  
validated process

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schedule which is traceable to heat penetration measurements. The methods of doing this and the treatment of the experimental data are outlined.

Heat Penetration in  
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