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thawing; microwave-assisted  
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supercritical carbon  
dioxide; ultrasound-assisted  
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processing provides food  
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technologies have long been  
at the heart of food

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And Future however non  
thermal technologies in food  
processing do not generate  
high temperature and use  
short treatment times this  
means that the nutritional  
components of foodstuffs are

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*better retained and the  
nonthermal processing  
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Due to this potential impact on food safety, *C. botulinum* was studied and a tailored thermal process was designed

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known as the 'Botulinum  
Cook'. The 'Botulinum Cook'  
equals 121.1°C for three  
minutes, or an equivalent  
process.

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thermal processing  
technologies in the food  
industry, combinations of  
these technologies with  
traditional or emerging food  
preservation techniques are  
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High Pressure Processing  
(HPP) HPP is a non-thermal  
pasteurization technique  
whereby products are held at  
pressures typically between

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300 and 600 MPa for up to 10 minutes. The advantages of HPP over the conventional thermal processing techniques involve reduced process times and thus reduced heat damage, as well as retention of product

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flavor, texture, color and  
vitamins. However, microbial  
spore survival during  
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