



2016 Food & Health Science Seminar No. 2

2016

つ な

(合)

なせ な な

で さ な

Precision Food Processing : Establishment of Mathematical Models for Microbiological and Physicochemical Food Properties for Food Safety, Food Defense, and Food Quality

:

Dr. Alonzo A. GABRIEL

Professor and University Scientist, Laboratory of Food Microbiology and Hygiene, Department of Food Science and Nutrition, College of Home Economics, University of the Philippines Diliman

つ 2016 12 8 15 16 30 Dec, 8 (Thu), 15:00 16:30
 な C-314 School of Applied Biological Science, C-314

に て なせ な さ て な て
 で よ さ 2016

Japan International Award for Young Agricultural Researchers 2016 な よ

で な よ さ に でや な は
 な なせ な て でだ る さか こ せ さ

The application of the traditional yet effective and affordable thermal pasteurization process to thermosensitive raw materials such as fruit juices results in quality deterioration of the finished product. Therefore, the establishment of a thermal process schedule with the recommended lethality against disease-causing microorganisms, without the undesirable quality changes is necessary to comply with consumer demand for safety and quality. One significant limitation of thermal processing is the dependence of its efficacy on variations in the characteristics of raw materials, processes, and microorganisms. Therefore, a specific food commodity should have a unique process schedule, otherwise underprocessing might