

Advances in Shelf Life Technology for the Food Industry



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Food researchers face numerous challenges when trying to develop a product that retains its quality during its shelf life. Unfortunately, it's practically impossible to directly control the environments a product experiences once it's in the distribution channel. Shelf life is determined not only by a food's chemical nature, but also by the way it has been processed, packaged, distributed and stored.

Products may lose their nutritive value and undergo subtle chemical and physical changes during long-term storage, even if they do not spoil. A major problem that products experience involves fluctuating or inadequate temperatures during their storage.

Adjusting product formulations to obtain the optimum shelf life will always remain a challenge. However, a number of technical advances have emerged in recent years that will help us improve the storage life of products. Food Technology Intelligence, Inc. publishes a report—newly updated and revised—highlighting many of these developments. *Advances in Shelf Life Technology for the Food Industry* analyzes many shelf life optimization and extension techniques. The report focuses on technologies critical to product development and market success.

With this report, you have an opportunity to learn more about several shelf life optimization techniques that have been developed at universities, companies and government research labs worldwide. These developments will help advance your efforts in this area. Among the techniques and processes analyzed in this report:

- Combining nisin and reduced pH to improve the shelf life of ultrapasteurized liquid whole eggs.
- Oxygen-free packaging that increases shelf life 50%.
- Extend the shelf life of tortillas using fungal amylases.

Some of these processes are still under development but have commercial potential. Others have completed development and are waiting to be licensed or transferred to industry by collaborating with the developers. Contact information is provided for the key scientists, enabling you to get in touch with the experts with whom you can collaborate on innovation research.

Order *Advances in Shelf Life Technology for the Food Industry* today and take advantage of the innovations that will help you attain your product goals.

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