

PRESENT AND FUTURE OF HIGH PRESSURE PROCESSING

A Tool for Developing Innovative, Sustainable, Safe and Healthy Foods

> Edited by Francisco J. Barba Carole Tonello-Samson Eduardo Puértolas María Lavilla



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PRESENT AND FUTURE OF HIGH PRESSURE PROCESSING A Tool for Doveloping

A Tool for Developing Innovative, Sustainable, Safe,

and Heating Foods

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Contents

Contributors ix

1

Introduction

1. An overview of the potential applications based on HPP mechanism

Kashif Ghafoor, Mohsen Gavahian, Krystian Marszałek, Francisco J. Barba, Qiang Xia, and Gabriela I. Denoya

1 Introduction 3 Acknowledgments 9 References 10

2

Impact of HPP on bioactive compounds content and bioaccessibility/bioavailability

2. HPP for improving preservation of vitamin and antioxidant contents in vegetable matrices

Ana B. Baranda and Paula Montes

1 Introduction 15

- 2 Main vitamin and antioxidant compounds in vegetable matrices 15
- 3 Effect of HPP on vitamin and antioxidants in vegetable products 17
- 4 Current status 55

5 Conclusions 56 Acknowledgment 56 References 62

3. Impact of HPP on probiotics: Kinetic and metabolic profiling study of yogurt produced under different pressure conditions

Rita P. Lopes, Maria J. Mota, João E. Rodrigues, Brian J. Goodfellow, Ivonne Delgadillo, and Jorge A. Saraiva

Introduction 71
 Materials and methods 72
 Results 75
 Discussion 81
 Conclusion 84
 Acknowledgments 84
 Conflict of interest 84
 References 84

 Impact of HPP on the bioaccessibility/ bioavailability of nutrients and bioactive compounds as a key factor in the development of food processing

Urszula Trych, Magdalena Buniowska, Sylwia Skąpska, Zhenzhou Zhu, Jinfeng Bi, Xuan Liu, Francisco J. Barba, and Krystian Marszałek

1 Introduction 87

- 2 Methods for determining bioaccessibility 89
- 3 Impact of high-pressure processing on bioaccessibility 91

4 Conclusions 104

References 105

Contents

3

Reduction of toxic/contaminants assisted by HPP

5. HPP impact to reduce allergenicity of foods

María Lavilla, Eduardo Puértolas, and Janire Orcajo

- 1 Introduction 113
- 2 Milk allergens 116
- 3 Egg allergens 118
- 4 Legumes (peanuts and soy) 119
- 5 Nuts 121
- 6 Seafood (fish, mollusks, and crustaceans) allergens 123
- 7 Wheat 124
- 8 Other allergens: Fruits and vegetables 125

9 Future challenges and concluding remarks 127 References 131

6. Effect of high-pressure thermal sterilization (HPTS) on the reduction of food processing contaminants (e.g., furan, acrylamide, 3-MCPD-esters, HMF)

Robert Sevenich, Cornelia Rauh, Beverly Belkova, and Jana Hajslova

- 1 Introduction 139
- 2 Food processing contaminants (FPCs) 141
- 3 Innovative analytical solutions to measure FPCs 160
- 4 Regulatory guidelines and outlook 162
- 5 Conclusion and outlook 165
- Acknowledgments 165

References 165

7. The potential of HPP for minimizing pesticides and toxins in food products

Noelia Pallarés, Josefa Tolosa, Mohsen Gavahian, Francisco J. Barba, Amin Mousavi Khaneghah, and Emilia Ferrer

- 1 General introduction 173
- 2 The effectiveness of HPP in pesticide removal 178

- 3 The effectiveness of HPP in reducing mycotoxin 180
 4 Conclusions 181
 Acknowledgments 182
- References 182

4

Opportunities of HPP in healthy and/or functional food development

8. HPP as an innovation tool for healthy foods

Isabella Lawrence and Stephanie Jung

- 1 Introduction 187
- 2 Hummus and legumes 189
- 3 Juice 191
- 4 Meat and seafood 192
- 5 Dairy 196
- 6 Ready-to-eat meals 197
- 7 Conclusion 197

References 198

9. HPP in seafood products: Impact on quality and applications

Eduardo Puértolas and María Lavilla

- 1 Introduction 201
- 2 Effect of HPP on seafood components 202
- 3 Effect of HPP on seafood sensory quality 207
- 4 HPP applications for the seafood industry 210
- 5 Conclusions 217

Acknowledgments 218

References 218

10. High-pressure processing (HPP) of meat products: Impact on quality and applications

Tomas Bolumar, Vibeke Orlien, Kathrine H. Bak, Kemal Aganovic, Anita Sikes, Claire Guyon, Anna-Sophie Stübler, Marie de Lamballerie, Christian Hertel, and Dagmar A. Brüggemann

- 1 Introduction 221
- 2 Impact of HPP on the properties and quality traits of meat systems 222

vi

3 Applications of HPP in the meat industry 231

4 Future trends 238

5 Conclusions 238

References 239

11. HPP in dairy products: Impact on quality and applications

Lourdes Sánchez, María Dolores Pérez, and José Antonio Parrón

- 1 Introduction 245
- 2 Effect of HPP on structure and activity of milk components 246
- 3 Effect of HPP on milk protein allergenicity 258
- 4 Effect of HPP on the production of bioactive peptides 260
- 5 Effect of high pressure on the technological properties and quality of dairy products 261Acknowledgments 265

References 265

12. HPP of fruit and vegetable products: Impact on quality and applications

Gabriela I. Denoya, Qiang Xia, and Fan Xie

- 1 Introduction 273
- 2 HPP effects on the microbiological quality of F&VP 274
- 3 HPP effects on the activity of quality-related enzymes in F&VP 277
- 4 HPP effects on nutrients in F&VP 279
- 5 HPP effects on key sensory parameters 283 Acknowledgment 288 References 288

5

Challenges of HPP in innovative applications

13. Advances in high-pressure processing in-pack and in-bulk commercial equipment

Carole Tonello-Samson, Rui P. Queirós, and Mario González-Angulo

1 Introduction 297

Conventional in-pack HPP 298
 From semicontinuous to in-bulk HPP 306
 Conclusion 315
 References 315

14. High hydrostatic pressure-assisted extraction: A review on its effects on bioactive profile and biological activities

Sílvia A. Moreira, Manuela Pintado, and Iorge A. Saraiya

Introduction 317
 High hydrostatic pressure 318
 High-pressure extraction 319
 Acknowledgments 326

Conflict of interest 326 References 326

15. Application of HPP in food fermentation processes

Patrícia Vieira, Catarina Ribeiro, Carlos A. Pinto, Jorge A. Saraiva, and Francisco J. Barba

1 Introduction 329

- 2 Food products fermented under pressure 339
- 3 Applications of fermentation under high pressure 344
- 4 Malolactic fermentation 345

5 Final remarks 347

Acknowledgments 347

References 347

16. Strategies for development of new ingredients and food products based on HPP-induced changes in rheology

Zamantha Escobedo-Avellaneda, Semanur Yildiz, María Lavilla, and Jorge Welti-Chanes

1 Introduction 353

2 Rheology of food systems 354

3 High hydrostatic pressure 356

4 Final remarks 375

References 375

17. An introduction to packaging for commercial high-pressure processing (HPP) applications

Vinicio Serment-Moreno and Carole Tonello-Samson

Abbreviations 381

- 1 Introduction 382
- 2 Overview of HPP packaging 382

Contents

- 3 Bottles and kegs 384
- 4 Bags and pouches 388
- 5 Tubs and trays 392
- 6 Packaging convenience 396

7 Concluding remarks and future trends 398 References 400

Index 405

ंदर्श

viii