Eco Friendly Pasteurization Technology Aseptoray

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~~Insights: Juice pasteurization~~ *5 Incredible Eco-Friendly Innovations To Save The Earth Understanding the Pasteurization Process* Pasteurization process of milk | Part-1 Mobile Dairy Classroom: Where Milk Comes, Safety, Quality, Pasteurization, Grades 4-6 *What is Pasteurized milk? | Ask Organic Valley* Pasteurization UHT / HTST, Cleaning in Place (CIP) Process System ~~History of Pasteurization~~ ~~How To Pasteurize Apple Cider!~~ ~~The Milking and Pasteurization Process~~ Difference between Pasteurization and Sterilization

Pasteurization

From Moo to You: The Story of Milk**Side effects of Pasteurized, homogenized, packed, carton, and/or bottled milk Raw Milk: Is It Good or Bad?-Transformation TV-Episode #014** *Milk pasteurizer 200/400 L/h (HTST flow pasteuriser) for mini dairy plant* Sondex Plate Heat Exchanger - Working Principles CONCEPT OF HOMOGENIZATION How to Pasteurize Milk

MINI HOME PASTEURIZER FOR CHEESE MAKINGEco-Friendly Solutions For Food \u0026 Drink *How To Pasteurise Fruit for homebrewing*

Pasteurization of milk / LTLT ,HTST / milk processing | **Pasteurization of Milk - made easy What and How of Pasteurisation Process | Different from Sterilization - By Lakshman Maaheshwary KHS Innopro KZE - Flash pasteurizer for gentle pasteurization Earth Friendly Science lesson for Grade 8 - What is Pasteurization?** ~~Eco Friendly Pasteurization Technology Aseptoray~~

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~~Eco-friendly pasteurization – Aseptoray~~

AseptoRay's eco-friendly technology enables: i) 73% reduction in energy costs compared to standard pasteurization. ii) Improves product quality, nutritional value and taste. Non-thermal Pasteurization Technology - AseptoRay All of this pasteurization requires massive amounts of energy. Now a startup from Israel called AseptoRay has come up with an

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on ultraviolet (UV) technology that is capable of treating low UVT liquids and totally opaque products. AseptoRay’s solution dramatically reduces energy consumption, increases food safety and quality and offers an environmentally friendly and sustainable pasteurization process.: A division of MGT Group

~~Non-thermal Pasteurization Technology – Aseptoray~~

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~~Eco Friendly Pasteurization Technology Aseptoray~~

Description Developer of an eco-friendly pasteurization device. The company develops a pasteurization device based on ultra violet technology that enables spore elimination and prevention of nutrient degradation.

~~AseptoRay Company Profile: Valuation & Investors | PitchBook~~

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Advanced ideas for pasteurization, home water management and financing for small businesses rack up big wins on the way to commercialization. Friday 09 October, 2020. Contact & Subscribe.

~~Top awards for startups BwareIT, AseptoRay, Credithood ...~~

A comparative study showed that AseptoRay’s technology cost only 0.34 cents/gallon while HPP costs 130 cents/gallon. The USDA (US Department of Agriculture) has affirmed that AseptoRay’s process is completely organic, while extensive third party laboratory tests have confirmed that using AseptoRay’s technology, juices maintain their nutritional value and don’t undergo any organoleptic changes.

~~Cold Press Juice – Aseptoray~~

Eco Friendly Pasteurization Technology Aseptoray AseptoRay’s technology cost only 0.34 cents/gallon while HPP costs 130 cents/gallon. The USDA (US Department of Agriculture) has affirmed that AseptoRay’s process is completely organic, while extensive third party laboratory tests have

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Now a startup from Israel called AseptoRay has come up with an eco-friendly way to pasteurize drinks without using heat. Not only will it save energy, but it will also retain more vitamins and taste. They’re already running pilot systems at PepsiCo’s development center in Chicago and at a large juice manufacturing plant in Spain.

~~New way to pasteurize drinks is 73% more efficient | From ...~~

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~~7th Annual KombuchaKon – Aseptoray~~

AseptoRay has developed an eco-friendly cold pasteurization method based on ultraviolet technology. Unlike standard thermal pasteurization methods, AseptoRay's process uses ambient temperatures, reducing the impact on nutritional values and eliminating spores and heat-resistant molds. Its technology is designed to increase food safety, quality, and shelf life, while using less energy.

~~AseptoRay | Start-Up Nation Finder~~

Startups AseptoRay and Chakratec are chosen to represent Israel at the 2015 Cleantech Open Global Ideas Competition in Silicon Valley. Wednesday 14 October, 2020. Contact & Subscribe.

~~Winning ideas for pasteurization and electricity storage ...~~

Aseptoray of Ma’alot won in the first track for its eco-friendly pasteurization system that saves 73 percent in energy costs compared to standard heat pasteurization and inactivates even heat-resistant bacteria in all liquids while improving their quality, nutritional value and taste.

~~Winning ideas for pasteurization and electricity storage ...~~

HPP for the juices: With its juices moving over to high pressure pasteurization technology (one of my top 5 organic food trends for 2012), this will allow Organic Avenue to build its brand across the U.S., similar to what BluePrint has done. It also protects the company in case there is a crackdown on unpasteurized, pressed organic juice.

Extraction processes are essential steps in numerous industrial applications from perfume over pharmaceutical to fine chemical industry. Nowadays, there are three key aspects in industrial extraction processes: economy and quality, as well as environmental considerations. This book presents a complete picture of current knowledge on green extraction in terms of innovative processes, original methods, alternative solvents and safe products, and provides the necessary theoretical background as well as industrial application examples and environmental impacts. Each chapter is written by experts in the field and the strong focus on green chemistry throughout the book makes this book a unique reference source. This book is intended to be a first step towards a future cooperation in a new extraction of natural products, built to improve both fundamental and green parameters of the techniques and to increase the amount of extracts obtained from renewable resources with a minimum consumption of energy and solvents, and the maximum safety for operators and the environment.

UV light is one of a number of emerging non-thermal food processing technologies that can be used in a broad range of applications producing food products with longer shelf-life, more safe, and with higher nutritional quality. The new edition of Ultraviolet Light in Food Technology: Principles and Applications will present recent understanding of the fundamentals of UV light along with new applied knowledge that has accumulated during the 7 years since the first edition published in 2009. The new edition of the book will have 11 chapters including 2 new chapters--on chemical destruction with UV light and food plant safety—along with 6 chapters greatly expanded and updated.

Access the Latest Advances in Food Quality Optimization and Safety Assurance Thermal processing has undergone a remarkable amount of research throughout the past decade, indicating that the process not only remains viable, but that it is also expanding around the world. An organized exploration of new developments in academic and current food industry practices, Engineering Aspects of Thermal Food Processing presents groundbreaking advances in the physical and engineering aspects of thermal food processing, paying particular attention to modeling, simulation, optimization, online control, and automation. Divided into Four Cohesive Sections Under the editorial guidance of a leading thermal processing authority, the book first covers the fundamentals and new processes in the thermal processing industry, including new packaging materials like retortable pouches. The second section moves on to mathematical modeling and simulation, which also addresses emerging preservation technology such as ohmic heating. The third section of the book is devoted to optimization, recognizing that mathematical optimization is the key ingredient for computing optimal operating policies and building advanced decision support systems. This section discusses processes like thermal sterilization, microwave processing, and in-line aseptic processing as well as an analysis of plant production productivity. The final section examines online control and automation describing a practical and efficient strategy for on-line correction of thermal process deviations during retort sterilization of canned foods. Concluding with expert analysis and discussion of the manufacturers’ businesses in today’s competitive marketplace, Engineering Aspects of Thermal Food Processing explores the entire processing line from modeling through optimization. It effectively assists manufacturers in maintaining a seamless workflow while lowering their bottom lines.

Green Food Processing Techniques: Preservation, Transformation and Extraction advances the ethics and practical objectives of "Green Food Processing" by offering a critical mass of research on a series of methodological and technological tools in innovative food processing techniques, along with their role in promoting the sustainable food industry. These techniques (such as microwave, ultrasound, pulse electric field, instant controlled pressure drop, supercritical fluid processing, extrusion...) lie on the frontier of food processing, food chemistry, and food microbiology, and are thus presented with tools to make preservation, transformation and extraction greener. The Food Industry constantly needs to reshape and innovate itself in order to achieve the social, financial and environmental demands of the 21st century. Green Food Processing can respond to these challenges by enhancing shelf life and the nutritional quality of food products, while at the same time reducing energy use and unit operations for processing, eliminating wastes and byproducts, reducing water use in harvesting, washing and processing, and using naturally derived ingredients. Introduces the strategic concept of Green Food Processing to meet the challenges of the future of the food industry Presents innovative techniques for green food processing that can be used in academia, and in industry in R&D and processing Brings a multidisciplinary approach, with significant contributions from eminent scientists who are actively working on Green Food Processing techniques

Irradiation in the Production, Processing and Handling of Food (US Food and Drug Administration Regulation) (FDA) (2018 Edition) The Law Library presents the complete text of the Irradiation in the Production, Processing and Handling of Food (US Food and Drug Administration Regulation) (FDA) (2018 Edition). Updated as of May 29, 2018 The Food and Drug Administration (FDA) is amending the food additive regulations to provide for the safe use of ionizing radiation for control of food-borne pathogens, and extension of shelf-life, in fresh iceberg lettuce and fresh spinach (hereinafter referred to in this document as "iceberg lettuce and spinach") at a dose up to 4.0 kiloGray (kGy). This action is in partial response to a petition filed by The National Food Processors Association on behalf of The Food Irradiation Coalition. This book contains: - The complete text of the Irradiation in the Production, Processing and Handling of Food (US Food and Drug Administration Regulation) (FDA) (2018 Edition) - A table of contents with the page number of each section

Nanoscience is one of the most exciting areas of modern physical science as it encompasses a range of techniques rather than a single discipline. It stretches across the whole spectrum of science including: medicine and health, physics, engineering and chemistry. Providing a deep understanding of the behaviour of matter at the scale of individual atoms and molecules, it provides a crucial step towards future applications of nanotechnology. The remarkable improvements in both theoretical methods and computational techniques make it possible for modern computational nanoscience to achieve a new level of chemical accuracy. It is now a discipline capable of leading and guiding experimental efforts rather than just following others. Computational Nanoscience addresses modern challenges in computational science, within the context of the rapidly evolving field of nanotechnology. It satisfies the need for a comprehensive, yet concise and up-to-date, survey of new developments and applications presented by the world's leading academics. It documents major, recent advances in scientific computation, mathematical models and theory development that specifically target the applications in nanotechnology. Suitable for theoreticians, researchers and students, the book shows readers what computational nanoscience can achieve, and how it may be applied in their own work. The twelve chapters cover topics including the concepts behind recent breakthroughs, the development of cutting edge simulation tools, and the variety of new applications.

Traditional food and bioprocessing technologies are facing challenges due to high expectation from the consumers and producers for better quality and safety, higher process efficiency, and products with novel properties or functionalities. For this reason, in the last few years new forms of physical energies have been explored to propose alternatives to traditional processing technologies. Acoustic energy has the potential to replace or partially substitute conventional processes, and at the same time offer unique opportunities in the characterization of foods and biomaterials. This book is a resource for experts and newcomers in the field of power ultrasound, gives insights into the physical principles of this technology, details the latest advancements, and links them to current and potential applications in the food and bioprocessing related industries.

This book outlines the evolution of food traceability matters in the current traditional foods market and particularly with regard to selected historical foods based in Jordan. At present, traceability is just one of the many requirements the food industry is forced to meet. The topic can be approached from various angles: regulation, technological perspectives, food business operators, packaging manufacturers, software producers, and consumer views. In addition, traceable food products provide an interesting legacy for many geographical and ethnic cultures. Consequently, the examination of certain recipes or food products linked with history and traditions can make a unique and valuable contribution to future developments in this area. In this regard, Jordanian foods offer a prime example. This book examines three traditional products from different viewpoints, paying special attention to their chemical composition, the identification of raw materials, preparation procedures, and traceability. The book begins with a more general discussion on food traceability without detailed regional implications, while the second chapter discusses the product hummus in its many versions. In turn, the third and fourth chapters focus on two fermented dairy products, labaneh and jameed, and their connections with the Mediterranean diet. The book offers a valuable reference guide to many traditional/historical products in the Middle East, with a particular focus on traceability matters and solutions.

Packed with case studies and problem calculations, Handbook of Food Processing: Food Safety, Quality, and Manufacturing Processes presents the information necessary to design food processing operations and describes the equipment needed to carry them out in detail. It covers the most common and new food manufacturing processes while addressing rele

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