

Nonthermal Processing Technologies For Food

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Journal of food protection

Advanced oxidation technologies including ozonation, radiation, photolysis, nonthermal plasmas ... i.e., devices that use a biological component; food processing, especially with respect to food ...

Environmental/Ocean Systems

1. Yao, S. and Chen, H. 2021. Development and evaluation of a point-of-use UV appliance for fresh produce decontamination. Int. J. Food Micro. 339: 109024. doi: 10 ...

Haiqiang Chen

Food or medication? The therapeutic effects of food on the duration and incidence of upper respiratory tract infections: a Review of the literature.

Critical reviews in food science and nutrition

ARS research is organized into National Programs. Within each National Program are research projects. Listed below are the National Programs and research projects currently conducted at this location.

Research Programs and Projects at this Location

A broad range of devices and systems can be found in the books Microfluidic Technology and Applications [4] and Micromachined Transducers Sourcebook [5], as well as in various review articles ...

9.1: Introduction to Microfluidics and Applications for Micro Flow Sensors

In this chapter the free-space equation will be presented, basic signal processing will be discussed, and some of the most important non-free-space environments will be considered. The effect of some ...

Chapter 2: Prediction of Radar Range

Advanced oxidation technologies including ozonation, radiation, photolysis, nonthermal plasmas ... i.e., devices that use a biological component; food processing, especially with respect to food ...

Environmental/Ocean Systems

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of Nutrients and Bioactive Compounds Emerging Technologies for Food Processing Thermal Food Processing
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