Contents

1 Minimally Processed Foods: Overview .................................................. 1
   Vasudha Bansal, Mohammed Wasim Siddiqui, and Mohammad Shafiur Rahman

2 Hurdle Technology in Food Preservation ........................................... 17
   Mohammad Shafiur Rahman

3 Packaging Methods for Minimally Processed Foods ......................... 35
   Ali Abas Wani, Preeti Singh, Astrid Pant, and H.C. Langowski

4 Washing, Peeling and Cutting of Fresh-Cut Fruits and Vegetables .......... 57
   M.R. Tapia, M.M. Gutierrez-Pacheco, F.J. Vazquez-Armenta,
   G.A. González Aguilar, J.F. Ayala Zavala,
   Mohammad Shafiur Rahman, and Mohammad Wasim Siddiqui

5 Technologies in Fresh-Cut Fruit and Vegetables .............................. 79
   G.R. Velderrain-Rodríguez, A.E. Quirós-Sauceda,
   G.A. González Aguilar, Mohammed Wasim Siddiqui,
   and J.F. Ayala Zavala

6 Trends, Convenience, and Safety Issues of Ready Meals .................... 105
   Ida Idayu Muhamad and Norsuhada Abdul Karim

7 Processing, Storage and Quality of Cook-Chill or Cook-Freeze Foods .................................................. 125
   Atef Elansari and Alaa El-Din A. Bekhit

8 Part-Baked Products ............................................................................ 151
   Mehmet Murat Karaoglu

9 Processing, Quality and Storage of Part-Baked Products ..................... 173
   Cristina M. Rosell
10 Minimally Processed Meat and Fish Products ................................. 193
   Rituparna Banerjee and Arun K. Verma

11 Processing, Quality and Safety of Irradiated
   and High Pressure-Processed Meat and Seafood Products .......... 251
   Cheng-An Hwang and Xuetong Fan

12 Sustainability and Challenges of Minimally Processed Foods ....... 279
   J.E. Dávila-Aviña, L.Y. Solís-Soto, G. Rojas-Verde,
   and N.A. Salas

Index ................................................................................................................. 297