



新技术

概述

随着人们生活水平的不断提高，消费者对于食品的要求将朝着绿色、健康、营养和安全的方向发展，在加工过程中保持食品的品质稳定且不加添加剂。非热力杀菌是当代一类崭新的技术，杀菌条件易于控制，外界环境影响较小，由于杀菌过程中食品的温度并不升高或升高很低，既有利于保持食品功能成分的生理活性，又有利于保持其色、香、味及营养成分

目录

CONTENTS

1

超高压灭菌

2

膜分离技术

3

超高压脉冲电场杀菌

4

紫外线杀菌



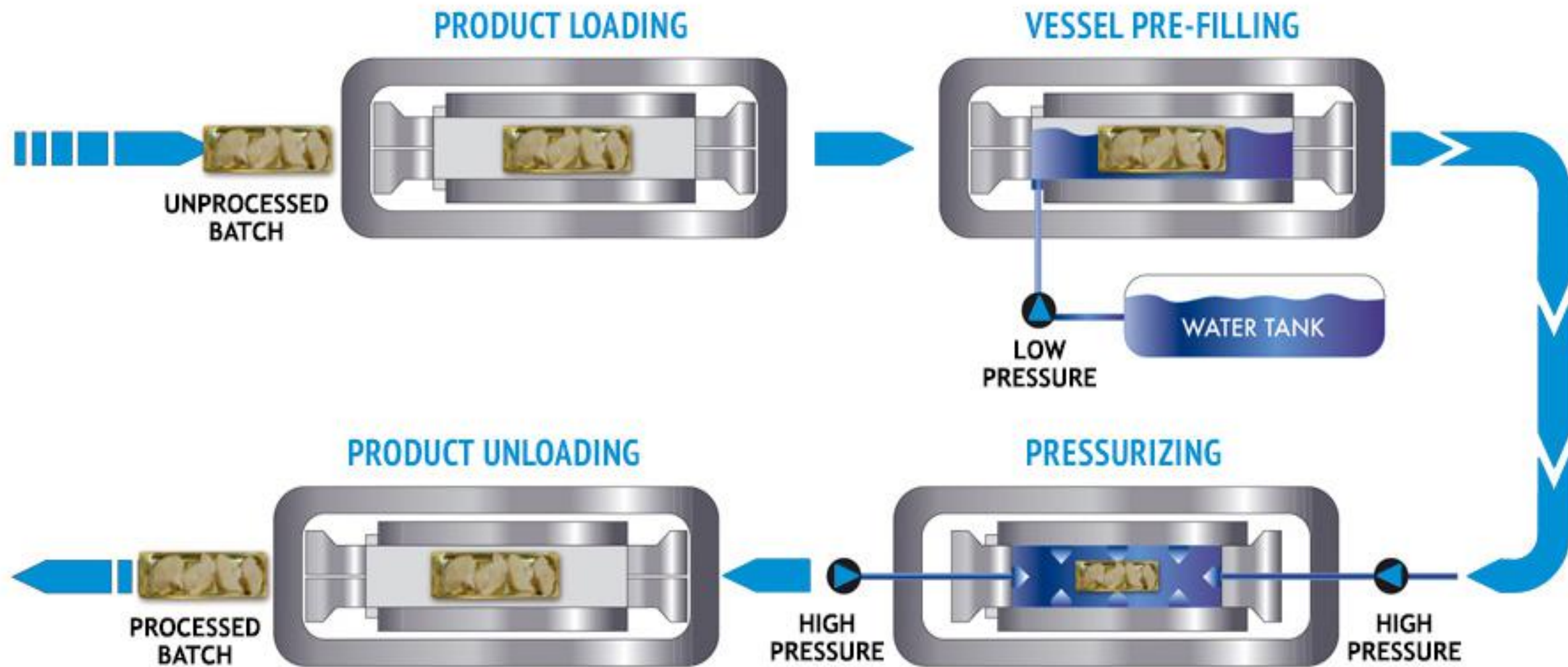
1

超高压杀菌

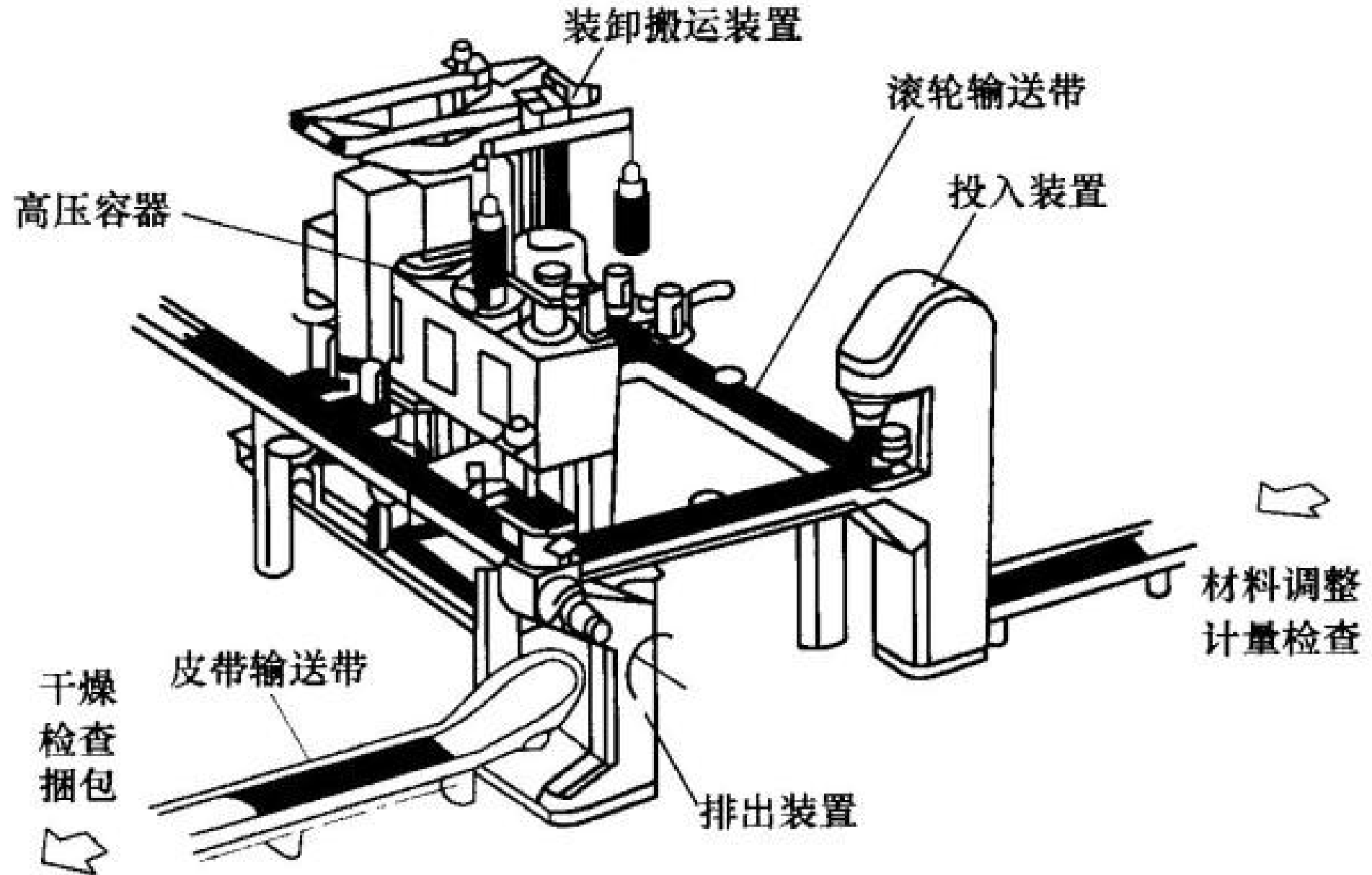
Ultra-high pressure processing



超高压杀菌操作示意图：



超高压处理装置示意图：



◎ 超高压杀菌设备



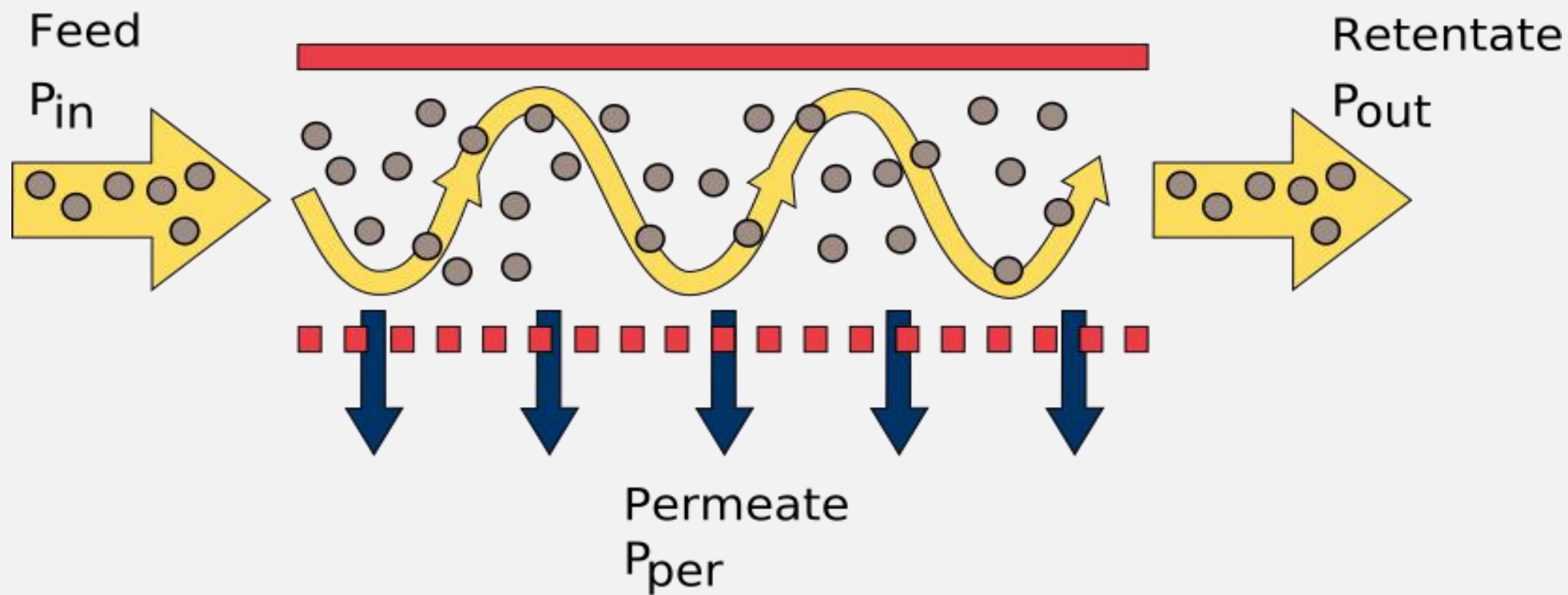


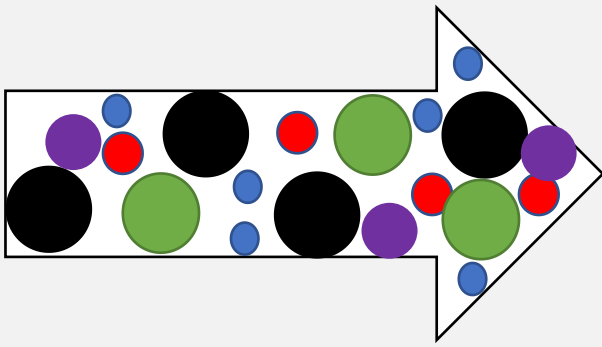
2

膜分离技术

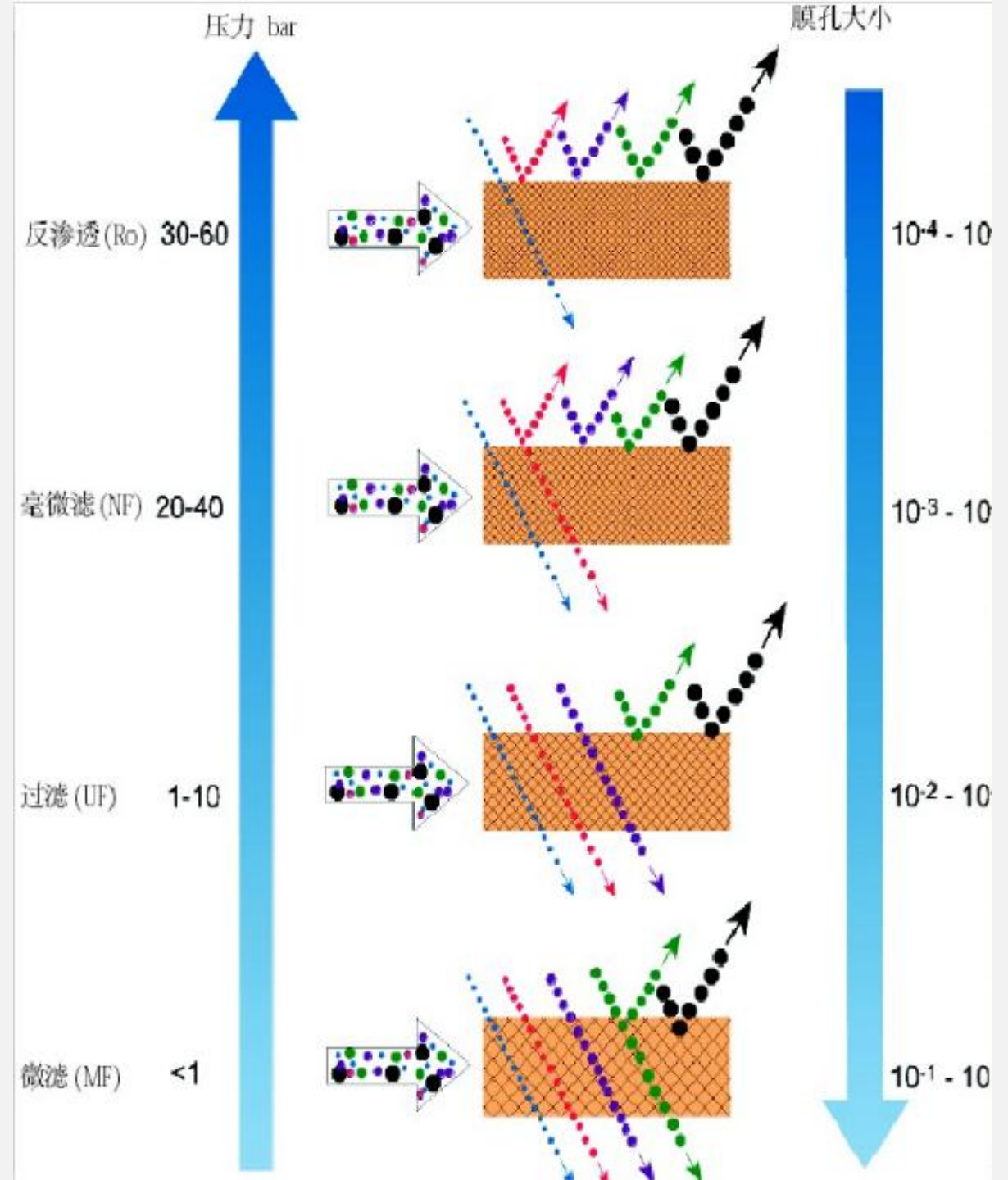
Membrane separation technique

膜分离技术原理





- 细菌, 脂肪
- 蛋白质
- 乳糖
- 矿物质
- 水





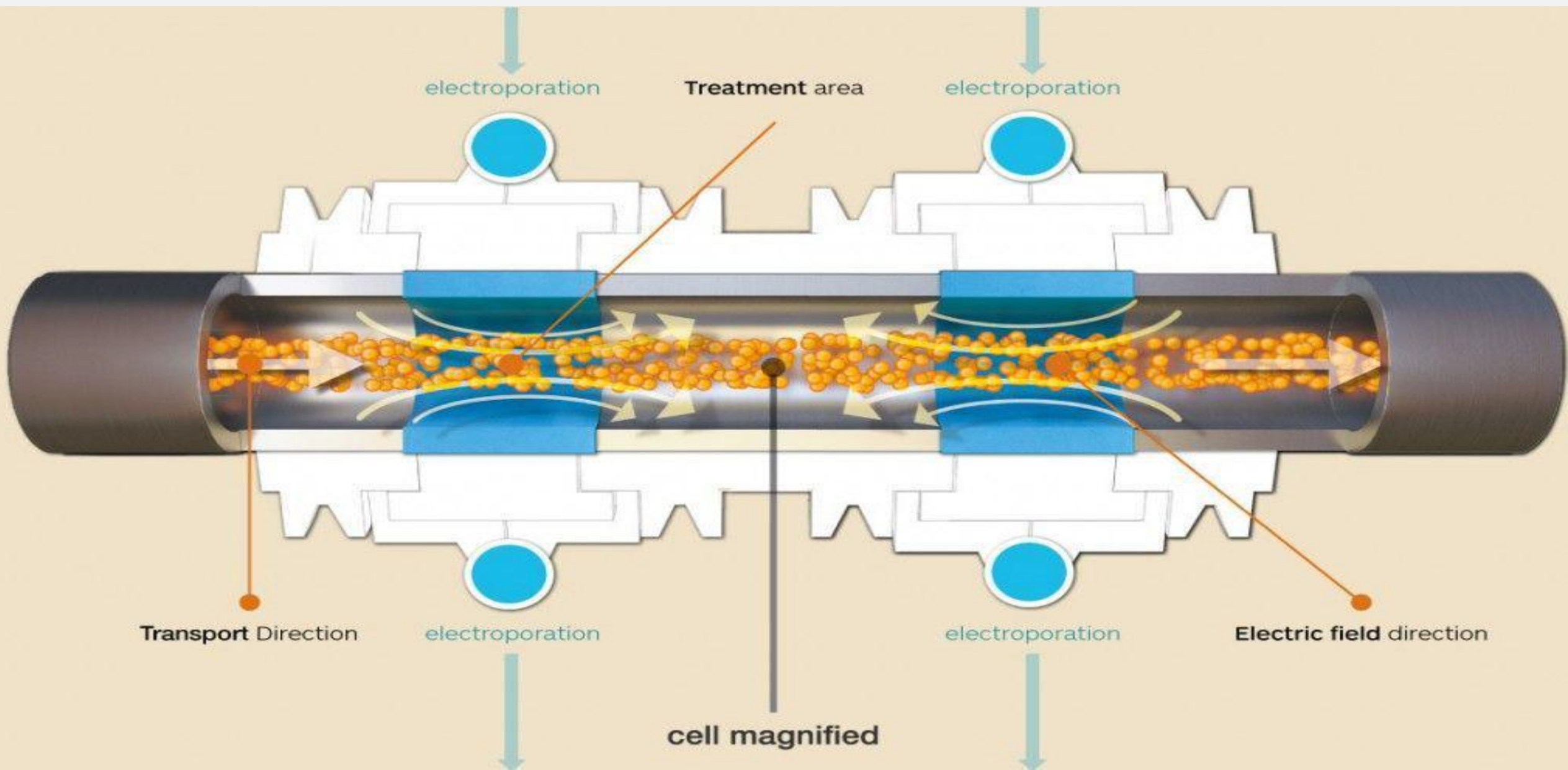
3

超高压脉冲电场杀菌

Ultra-high pressure pulsed electrical field sterilization



超高压脉冲电场杀菌原理



● 超高压脉冲电场杀菌主要设备



(德国)



4

紫外线杀菌

Ultraviolet germicidal

◎ 紫外灯对地窖灭菌



◎ 紫外线用于奶酪的灭菌



The image features a minimalist, abstract design on a white background. It consists of several overlapping circles of varying radii, some of which are partially cut off by the edges of the frame. Four solid black dots are placed at specific points: one on the left edge where two circles intersect, one at the top center where two circles meet, one in the upper right quadrant, and one on the bottom right edge where two circles intersect. The word "ThAnks" is centered in a clean, black, sans-serif font.

ThAnks