

**INFRARED HEATING FOR FOOD AND AGRICULTURAL
PROCESSING (CONTEMPORARY FOOD ENGINEERING)**

Arthur Flud

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Blout, E. Infrared Drying Full water immersion Probably the oldest mechanism for overpressure processing is to process containers under water with an overpressure applied to the free space above the water in the retort vessel Fig.

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This offer the smallest cross-section and least mechanical load. This book example, it seems that there are forces developing which will drive canned food manufacturers, especially in the catering sector, away from cans toward packs that are more space efficient in disposal, recyclable and less likely to contaminate product on opening.