

Thermal Processors Get Schooled

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Thermal processing is unique among food manufacturing techniques, as the heat applied to food products in such processes acts as a key component in flavor and product development in addition to performing an important food safety function. Training and guidance on proper thermal processing techniques are available to food processors looking to ensure their processes are safe and effective.

As discussed in “Benefits of Remote Monitoring in Meat Processing” on page 28 of this magazine, thermal processing applications can present great risks if not properly attended to. Not only do well-monitored and uniform cooking times and temperatures mean delivering a consistent product to customers, but a failure to adequately cook products, especially meat, can mean a proliferation of bacteria which can negatively impact public health and lead to the initiation of a recall.

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