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C145/UAbstractMethod of and Apparatus for Food Processing

A method of processing a solid foodstuff by a heating and cooling cycle in which the environmental pressure applied to the foodstuff is controlled during heating so that, at a maximum target temperature, all parts of the body of the foodstuff are conformed to this target temperature due to flow of water, transiently in the vapour phase, from hotter regions to cooler regions. In particular, at least when the target temperature is nominally attained, the pressure is set to the saturated vapour pressure of the foodstuff at the target temperature.

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This Sheet Has Been Replaced

