

ABSTRACTPROCESS FOR THE PREPARATION OF A FOOD PRODUCT

5 A novel process for the preparation of food products
comprising rapid total surface heating via high intensity
short wave infra-red. A variety of food products can
benefit from such a preparation, for example coated
products, meat products and vegetables which are heat
10 treated before packaging in order to seal the product and
produce a crisp outer layer, those products are then
further heated/cooked by the consumer before consumption.