



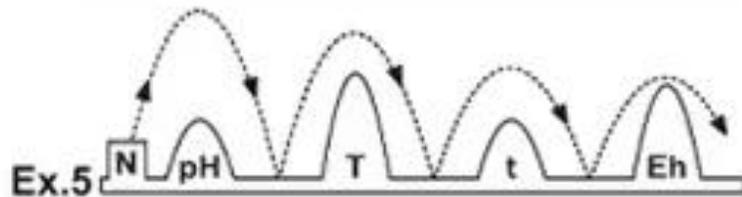
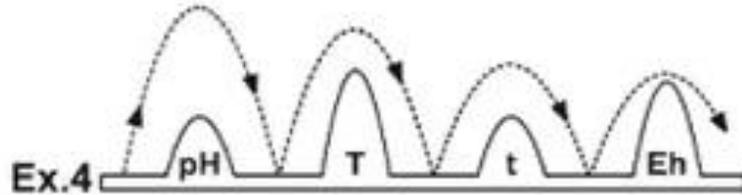
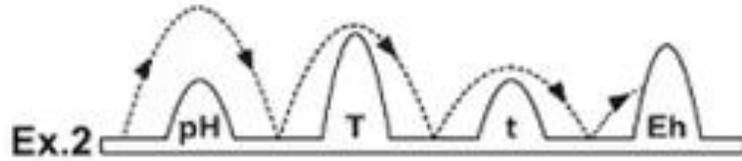
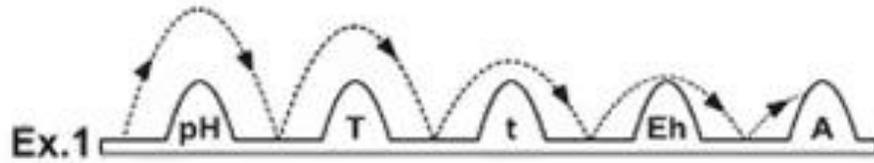
UNIVERSIDADE DE SÃO PAULO
ESCOLA SUPERIOR DE AGRICULTURA “LUIZ DE QUEIROZ”
Departamento de Agroindústria, Alimentos e Nutrição

LAN 2662 – OPERAÇÕES UNITÁRIAS NO PROCESSAMENTO DE ALIMENTOS II

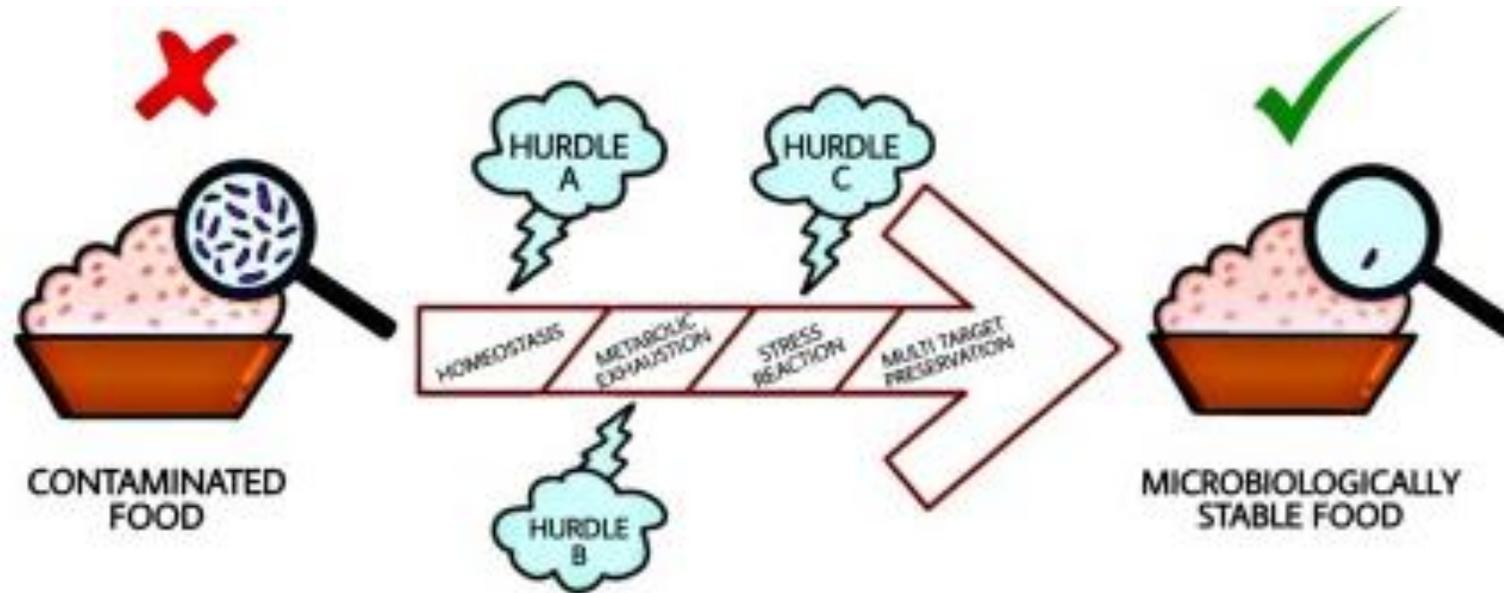
Tecnologia de barreiras

Profa. Gabriela Feltre

Tecnologia de barreiras

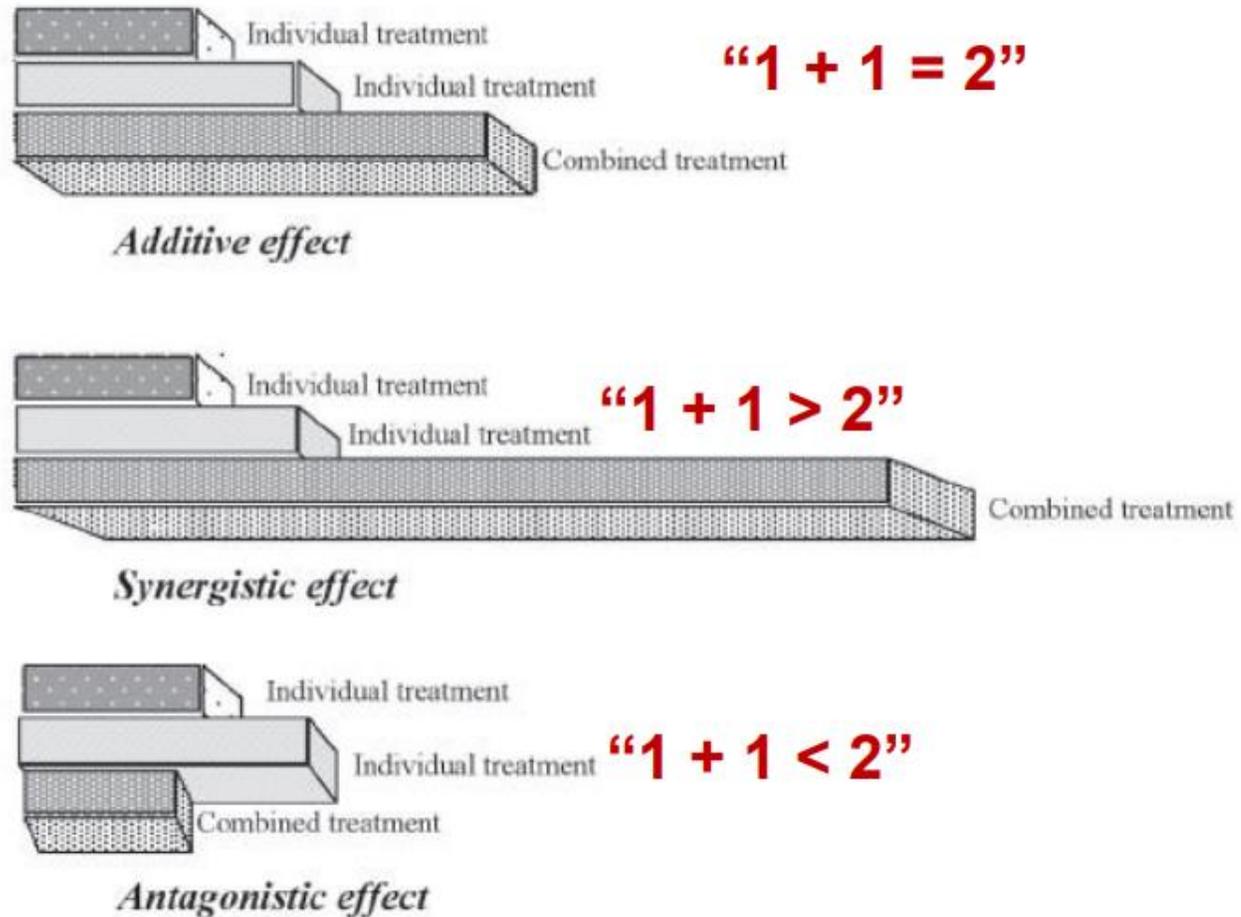


Tecnologia de barreiras

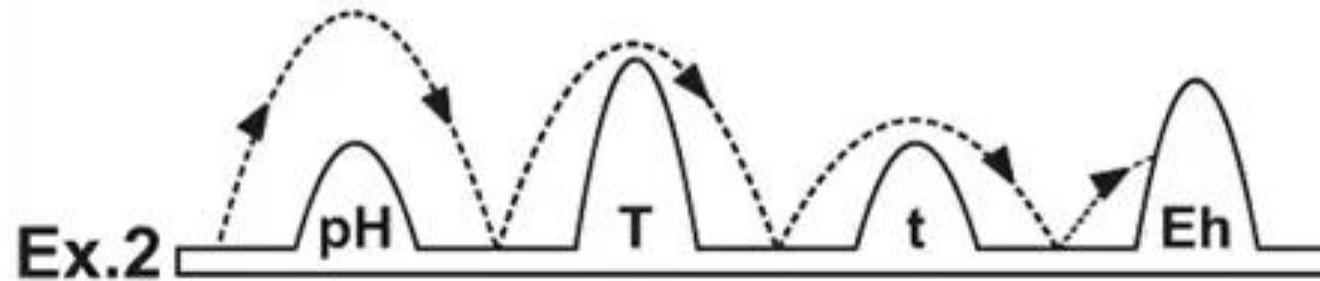
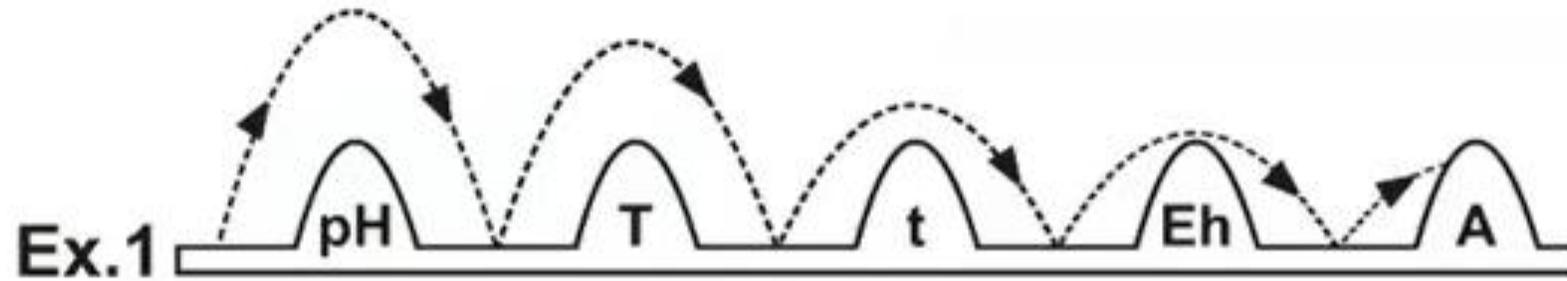


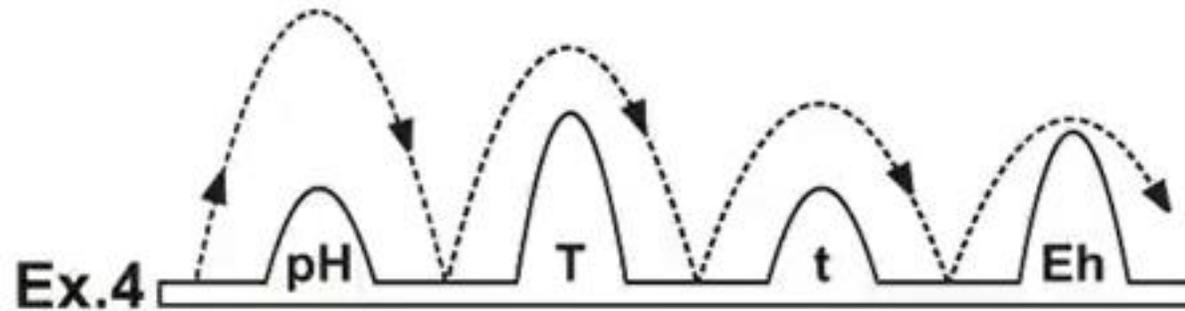
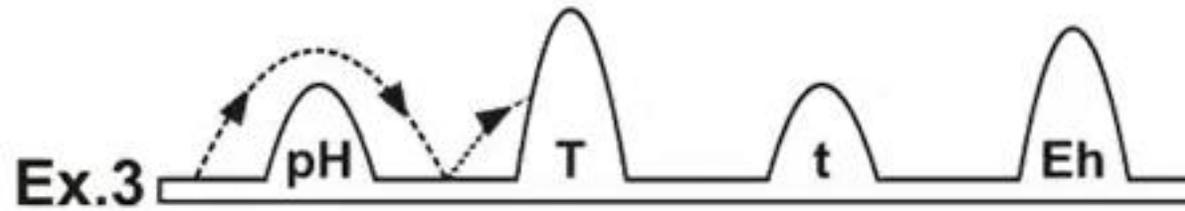
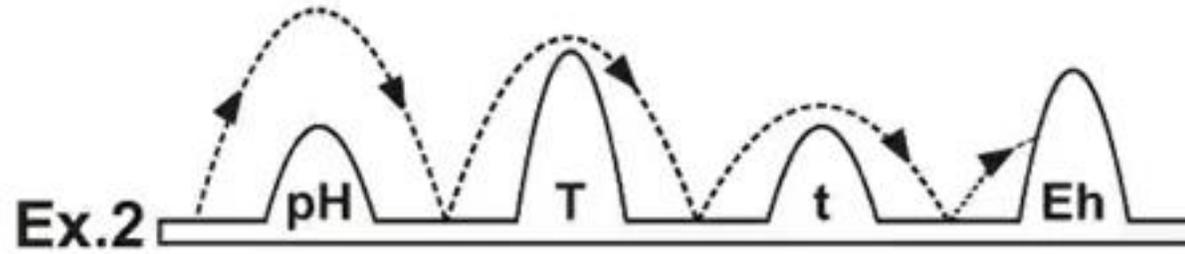
SYNERGISTIC APPROACH OF HURDLE TECHNOLOGY

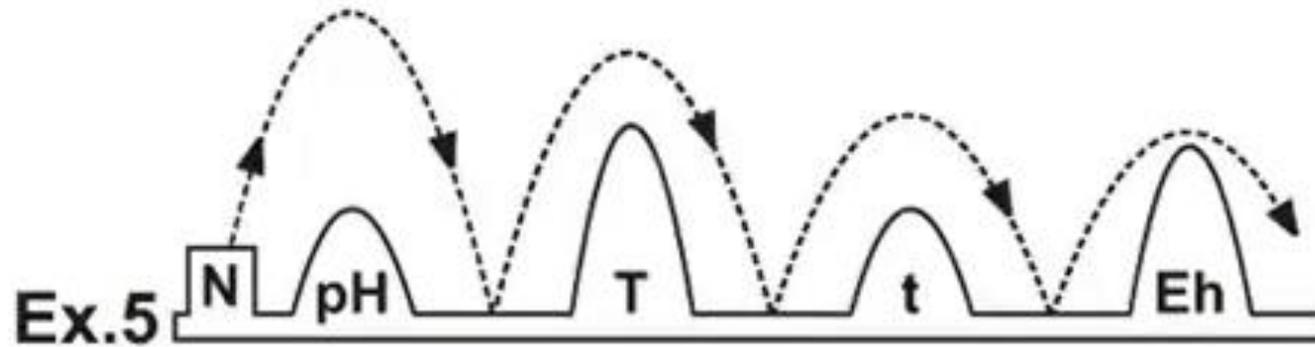
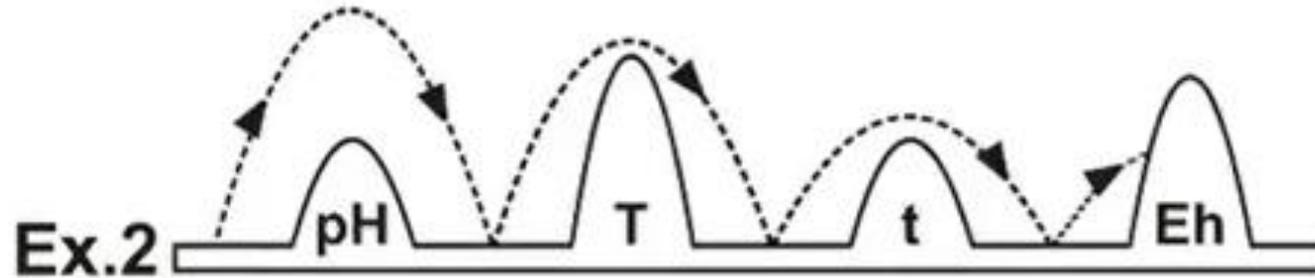
Tecnologia de barreiras

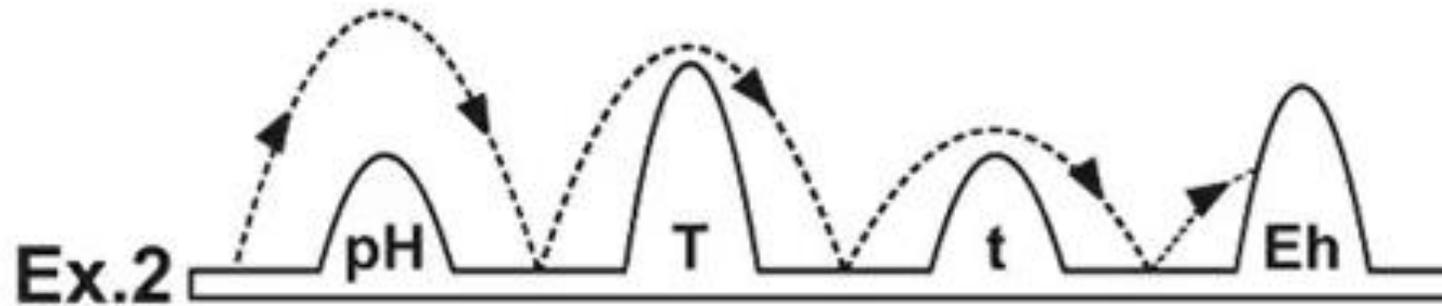


Efeito de preservação



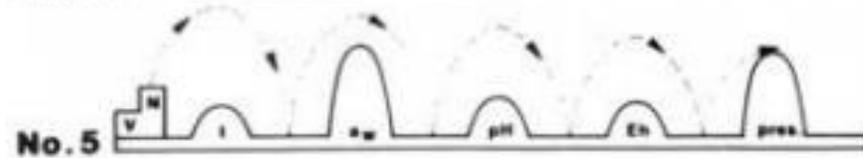
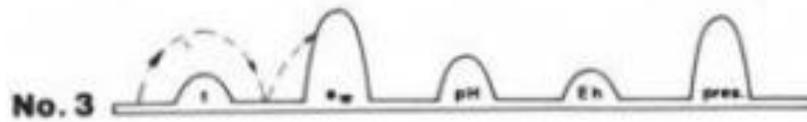






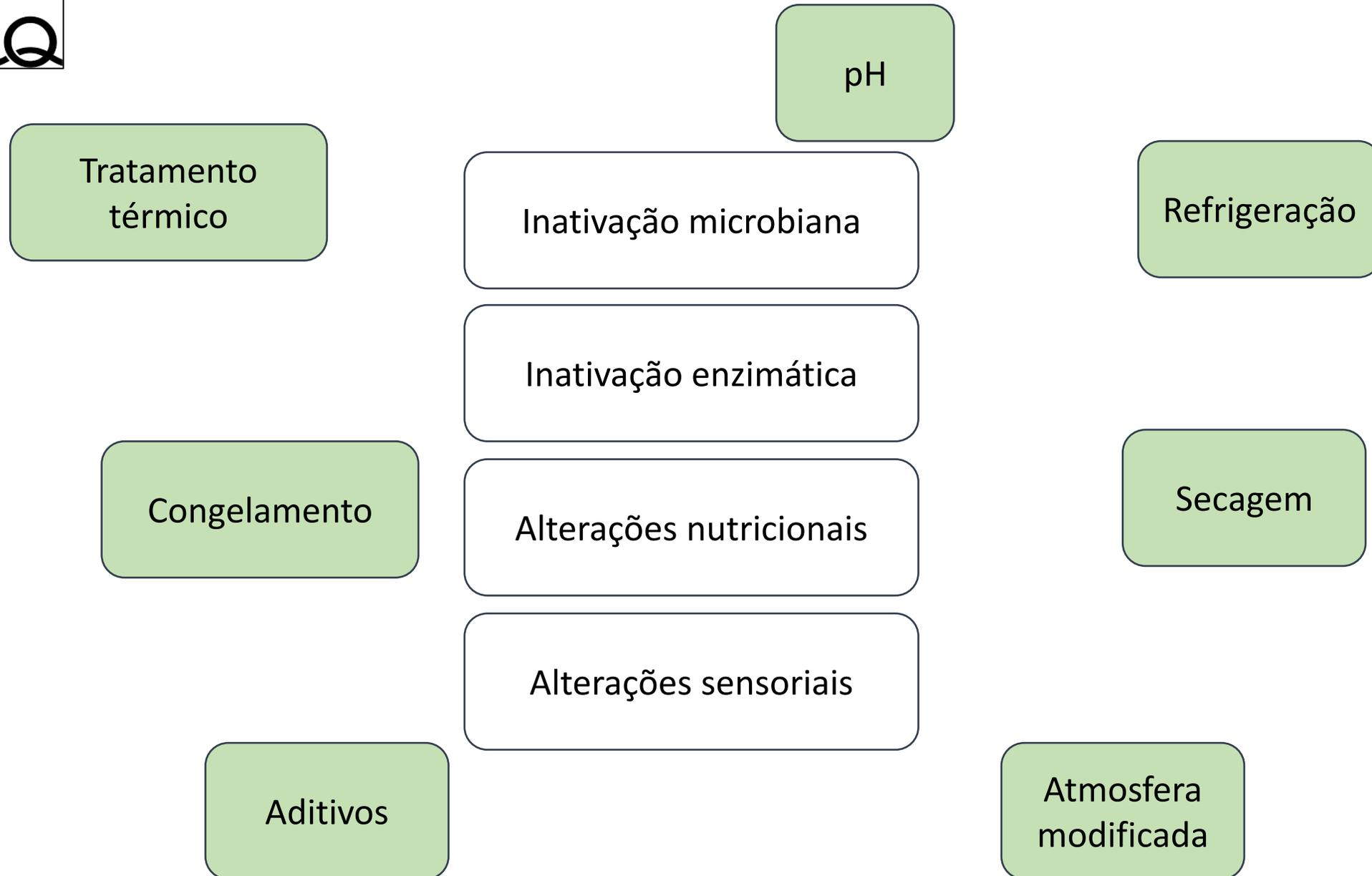
Efeito sinérgico

Tecnologia de barreiras





Conservação de alimentos



Exemplos

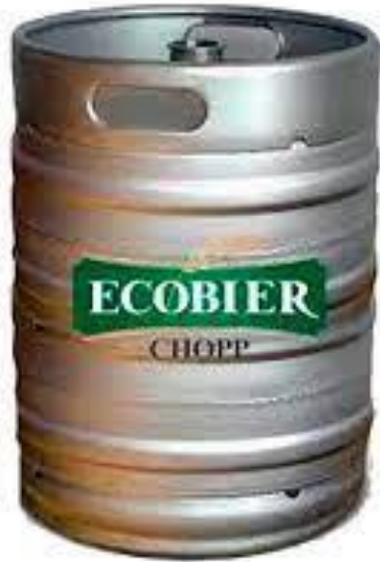


Exemplos





Exemplos





Exemplos

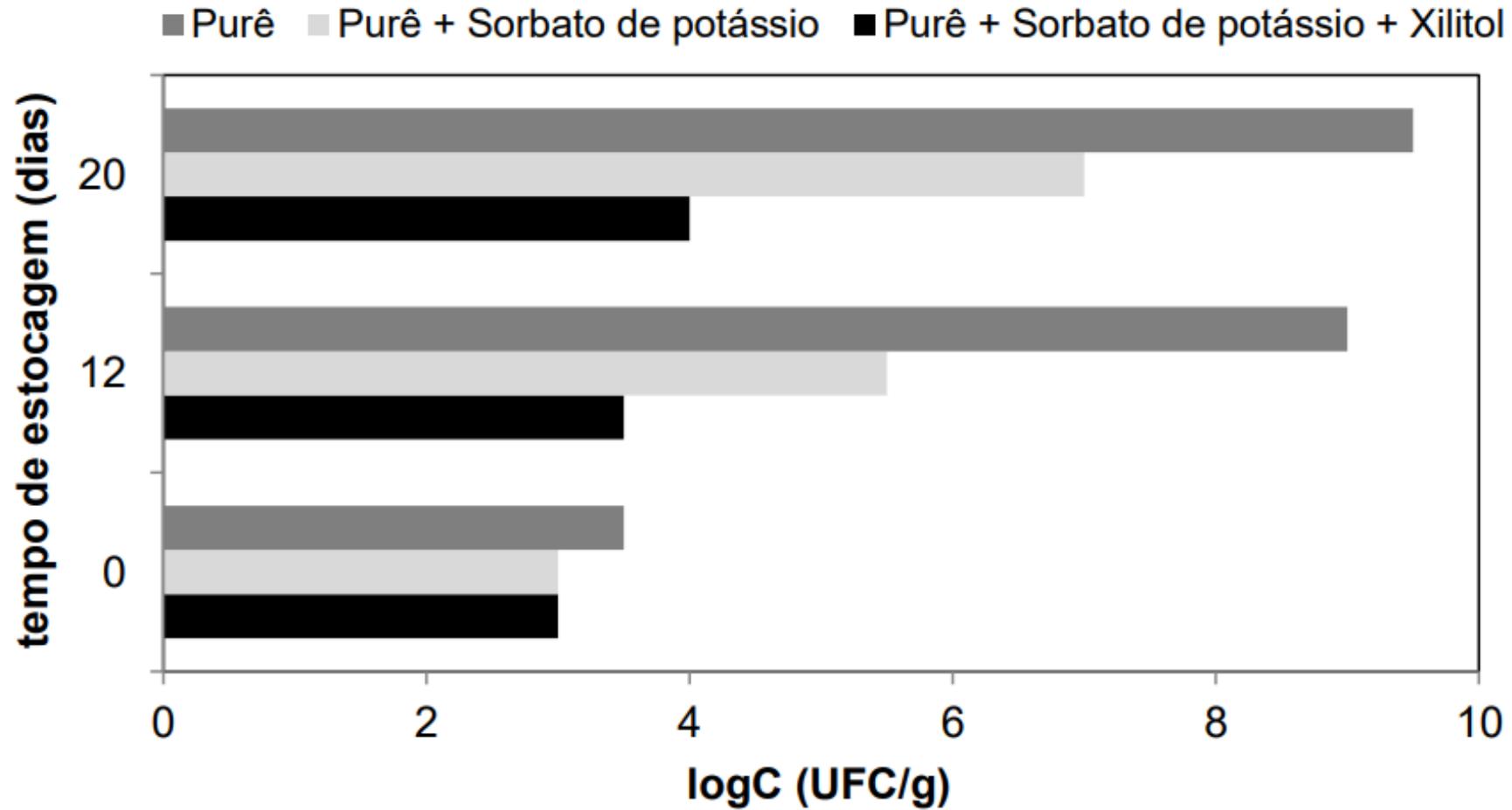


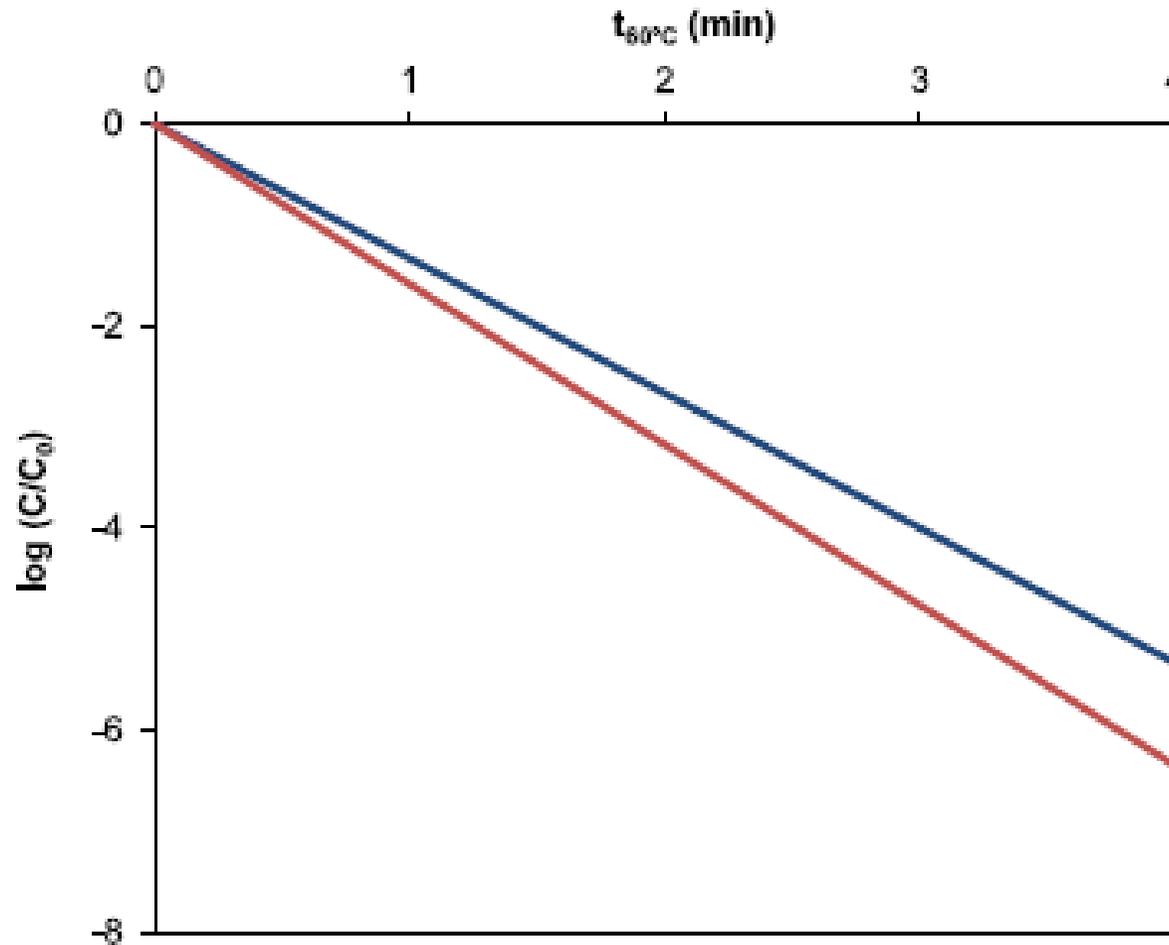
Exemplos



Exemplos







Inativação microbiana – Produção de açúcar.

Curva azul – curva cinética da inativação microbiana.

Curva vermelha – curva cinética da inativação microbiana quando bacteriocina foi adicionada.

Fonte: Franchi et al, 2003.