## Accepted Manuscript

A New Strategy to Improve Heating Uniformity of Low Moisture Foods in Radio Frequency Treatment for Pathogen Control

Yang Jiao, Juming Tang, Shaojin Wang

PII: S0260-8774(14)00229-5

DOI: http://dx.doi.org/10.1016/j.jfoodeng.2014.05.022

Reference: JFOE 7812

To appear in: Journal of Food Engineering

Received Date: 24 January 2014 Revised Date: 12 May 2014 Accepted Date: 25 May 2014



Please cite this article as: Jiao, Y., Tang, J., Wang, S., A New Strategy to Improve Heating Uniformity of Low Moisture Foods in Radio Frequency Treatment for Pathogen Control, *Journal of Food Engineering* (2014), doi: http://dx.doi.org/10.1016/j.jfoodeng.2014.05.022

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

## ACCEPTED MANUSCRIPT

1	For submission to Journal of Food Engineering
2	A New Strategy to Improve Heating Uniformity of Low Moisture Foods in
3	Radio Frequency Treatment for Pathogen Control
4	
5	Yang Jiao <sup>a</sup> , Juming Tang <sup>a*</sup> , Shaojin Wang <sup>a,b</sup>
6	
7	<sup>a</sup> Department of Biological Systems Engineering, Washington State University, Pullman, WA 99164-
8	6120, USA
9	<sup>b</sup> College of Mechanical and Electronic Engineering, Northwest A&F University, Yangling, Shaanxi
10	712100, China
12	
13	
14	
15	
16	
17	*Corresponding author: Tel: +1-509-335-2140; Fax: +1-509-335-2722; Email address:
18	jtang@wsu.edu

## Download English Version:

## https://daneshyari.com/en/article/6665757

Download Persian Version:

https://daneshyari.com/article/6665757

<u>Daneshyari.com</u>