High Pressure Processing of Foods

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FOREWORD BY
C. Patrick Dunne
High Pressure Processing of Foods
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Christopher J. Doona, PhD, serves with distinction as Research Chemist of the Department of Defense (DoD) Combat Feeding Directorate at the US Army Natick Soldier Research, Development, & Engineering Center, with responsibilities for independently and in collaboration with other research scientists conducting, coordinating, and executing new areas of basic and applied research with potential benefits to the military. Dr. Doona’s research investigations specialize in novel chemical heating and disinfection technologies, and novel food processing technologies such as ohmic heating, microwaves, and high pressure processing (HPP) for the safety and stability of foods.

Florence E. Feeherry, MS, serves with distinction as Research Microbiologist for the DoD Combat Feeding Directorate at NSRDEC, with responsibilities for independently and in collaboration with other researchers carrying out basic and applied research investigations specializing in the principles of food microbiology to establish the safety of foods stabilized by hurdles or processed with novel technologies such as HPP.

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_We also remember an old friend,_
_who reminds us to always forge ahead;_
_Persistence & integrity are key,_
_with challenge comes opportunity._
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