

Bibliographie

- Ball, C.O. ; Olson, F. C. W. 1957.
Sterilization in Food Technology. 1st Edition, McGraw-Hill Book Company, New-York (NY), 654 pages.
- Barba, F.J. ; Parniakov, O. ; Pereira, S.A. ; Wiktor, A. ; Grimi, N. ; Boussetta, N. ; Saraiva, J.A. ; Raso, J. ; Martin-Belloso, O. ; Witrowa-Rajchert, D. ; Lebovka, N. ; Vorobiev, E. 2015.
Current applications and new opportunities for the use of pulsed electric fields in food science and industry. *Food Research International*, **77** : 773-798.
- Barsotti, L. ; Cheftel, J.C. 1999.
Food processing by pulsed electric fields. II. Biological aspects. *Food Reviews International*, **15** : 181-213.
- Barsotti, L. ; Merle, P. ; Cheftel, J.C. 1999.
Food processing by pulsed electric fields. I. Physical aspects. *Food Reviews International*, **15** : 163-180.
- Bazinet, L. ; Pouliot, Y. ; Castaigne, F. 2002.
Opérations unitaires. In *Science et technologie du lait : Transformation du lait*. 2^e édition. Fondation de technologie laitière du Québec, Presses Internationales Polytechnique, Montréal, Canada, chapitre 3, p. 153-275.
- Bigelow, W.D. ; Bohart, G.S. ; Richardson, A.C. ; Ball, C.O. 1920.
Heat Penetration in Processing Canned Foods, National Cannery Association, Bulletin 16 L.
- Castaigne, F. ; Lacroix, C. 1986.
Évaluation des traitements thermiques assurant la stérilité commerciale dans l'industrie de la conserve. *Industrie Alimentaire et Agricole*, **103** : 1149-1153.
- Castaigne, F. ; Lacroix, C. 1987.
Calcul des temps de retenue pour la stérilisation d'aliments faiblement acides, contenant des morceaux dans les procédés continus à remplissage aseptique. *Industrie Alimentaire et Agricole*, **103** : 809-814.

- Chao, D.F. ; He, R. ; Jung, S. ; Aluko, R.E. 2013.
Effect of pressure or temperature pretreatment of isolated pea protein on properties of the enzymatic hydrolysates. *Food Research International*, **54** : 1528-1534.
- Chawla, R. ; Patil, G.R. ; Singh, A.K. 2011.
High hydrostatic pressure technology in dairy processing: a review. *Journal of Food Science and Technology-Mysore*, **48** : 260-268.
- Cheftel, J.-C. ; Cheftel, H. ; Besançon, P. 1992.
Introduction à la biochimie et à la technologie des aliments. Vol. 2, 7^e édition, Éditions Tec & Doc Lavoisier, Paris, France, 420 pages.
- Cheigh, C.I. ; Hwang, H.J. ; Chung, M.S. 2013.
Intense pulsed light (IPL) and UV-C treatments for inactivating *Listeria monocytogenes* on solid medium and seafoods. *Food Research International*, **54** : 745-752.
- Datta, N. ; Deeth, H.C. 1999.
High pressure processing of milk and dairy products. *Australian Journal of Dairy Technology*, **54** : 41-48.
- Damodaran, S. ; Parkin, K. ; Fennema, O. R. 2007.
Fennema's Food Chemistry. 4th edition edited by S. Damodaran, CRC Press, Taylor and Francis Group, Boca Raton (FL), 1 160 pages.
- Doyen, A. 2012.
La pascalisation: l'utilisation des hautes pressions pour la conservation des aliments. *BioTendance CQVB*, Vol.12, n°4, Novembre.
- Ecklund, O.F. 1949.
Apparatus for the Measurement of the Rate of Heat Penetration in Canned Foods. *Food Technology*, **3** : 231-233.
- Elmnasser, N. ; Guillou, S. ; Leroi, F. ; Orange, N. ; Bakhrouf, A. ; Federighi, M. 2007.
Pulsed-light system as a novel food decontamination technology: a review. *Canadian Journal of Microbiology*, **53** : 813-821

Fellows, P.J. 2009.

Food Processing Technology - Principles and practice. 3rd edition, Woodhead Publishing Limited, CRC Press, Cambridge, Angleterre, 928 pages.

Jeantet, R. ; Croguennec, T. ; Schuck, P. ; Brulé, G. 2006.

Sciences des aliments : Biochimie – Microbiologie – Procédés – Produits. Vol. 1, Stabilisation biologique et physico-chimique. Éditions Tec & Doc Lavoisier, Paris, France, 383 pages.

Gomez-Lopez, V.M. ; Ragaert, P. ; Debevere, J. ; Devlieghere, F. 2007.

Pulsed light for food decontamination: a review. *Trends in Food Science & Technology*, **18** : 464-473

Ho, S. ; Mittal, G.S. 2000.

High voltage pulsed electrical field for liquid food pasteurization. *Food Reviews International*, **16** : 395-434.

Kannan, A. ; Gourisankar Sandaka, P.Ch. 2008.

Heat transfer analysis of canned food sterilization in a still retort. *Journal of Food Engineering*, **88** : 213-228.

Larousse, J. 1991.

La conserve appertisée, aspects scientifiques techniques et économiques. Collection Sciences et techniques agro-alimentaires, APRIA, Éditions Tec & Doc Lavoisier, Paris, France, 868 pages.

Li, X. ; Farid, M. 2016.

A review on recent development in non-conventional food sterilization technologies. *Journal of Food Engineering*, **182** : 33-45.

Mafart, P. 2004.

Génie industriel alimentaire. Tome 1 : Les procédés physiques de conservation. 2^e édition. Éditions Tec & Doc Lavoisier, Paris, France, 275 pages.

Moltó-Puigmartí, C. ; Permanyer, M. ; Castellote, A.I. ; López-Sabater, M.C. 2011.

Effects of pasteurisation and high-pressure processing on vitamin C, tocopherols and fatty acids in mature human milk. *Food Chemistry*, **124** : 697-702.

- Morris, C. ; Brody, A.L. ; Wicker, L. 2007.
Non-thermal food processing/preservation technologies: A review with packaging implications. *Packaging Technology and Science*, **20** : 275-286.
- Nicolle, J.P. ; Knockaert, C. 1989.
Les conserves des produits de la mer. Collection « *Valorisation des produits de la mer* », Ifremer.
- Oms-Oliu, G. ; Martin-Belloso, O. ; Soliva-Fortuny, R. 2010.
Pulsed Light Treatments for Food Preservation. A Review. *Food and Bioprocess Technology*, **3** : 13-23.
- Penas, E. ; Prestamo, G. ; Baeza, M. L. ; Martinez-Molero, M.I. ; Gomez, R. 2006.
Effects of combined high pressure and enzymatic treatments on the hydrolysis and immunoreactivity of dairy whey proteins. *International Dairy Journal*, **16** : 831-839.
- Perrier-Cornet, J.-M. ; Moussa, M. ; Gervais, P. 2009.
Applications des hautes pressions en agroalimentaire. Techniques de l'Ingénieur, traité de Génie des procédés. F 3 225, 22 pages.
- Puertolas, E. ; Koubaa, M. ; Barba, F.J. 2016.
An overview of the impact of electrotechnologies for the recovery of oil and high-value compounds from vegetable oil industry: Energy and economic cost implications. *Food Research International*, **80** : 19-26.
- Ramaswamy, H. ; Marcotte, M., 2006.
Food Processing : Principles and Applications. CRC Press, Taylor and Francis Group, Boca Raton (FL), 420 pages.
- Rastogi, N. K. ; Raghavarao, K.S.M.S. ; Balasubramaniam, V.M. ; Niranjan, K. ; Knorr, D. 2007.
Opportunities and challenges in high pressure processing of foods. *Critical Reviews in Food Science and Nutrition*, **47** : 69-112.
- Ravishankar, S. ; Zhang, H. ; Kempkes, M.L. 2008.
Pulsed Electric Fields. *Food Science and Technology International*, **14** : 429-432.

- Rowan, N.J. ; Valdramidis, V.P. ; Gomez-Lopez, V.M. 2015.
A review of quantitative methods to describe efficacy of pulsed light generated inactivation data that embraces the occurrence of viable but non culturable state microorganisms. *Trends in Food Science & Technology*, **44** : 79-92
- San Martin, M.F. ; Barbosa-Canovas, G.V. ; Swanson, B.G. 2002.
Food processing by high hydrostatic pressure. *Critical Reviews in Food Science and Nutrition*, **42** : 627-645.
- Singh, P.K. ; Kumar, S. ; Kumar, P ; Bhat, Z.F. 2012.
Pulsed light and pulsed electric field-emerging non thermal decontamination of meat. *American Journal of Food Technology*, **7** : 506-516.
- Singh, R.P. ; Heldman, D.R. 2014.
Introduction to Food Engineering, 5th edition, Academic Press, Elsevier, Amsterdam, Pays-Bas, 892 pages.
- Stumbo, C.R. 1973.
Thermobacteriology in Food Processing. 2nd Edition, Academic Press, New-York (NY), 336 pages.
- Stumbo, C.R. ; Purohit, K.S. ; Ramakrishnan, T.V. 1975.
Thermal Process Lethality Guide for Low-Acid Foods in Metal Containers. *Journal of Food Science*, **40** : 1316-1323.
- Syafiie, S. ; Tadeo, F. ; Villafin, M. ; Alonso, A.A. 2011.
Learning control for batch thermal sterilization of canned foods. *ISA Transactions*, **50** : 82-90.
- Thakur, B.R. ; Nelson, P.E. 1998.
High-pressure processing and preservation of food. *Food Reviews International*, **14** : 427-447.
- Tonello, C. 2007.
Applications des hautes pressions en agroalimentaire. Techniques de l'Ingénieur, traité de Génie des procédés. F 3 220, 14 pages.

Touya, G. 2003.

Contribution à l'étude expérimentale des décharges électriques dans l'eau et des ondes de pression associées : Réalisation d'un prototype industriel 100kJ pour le traitement de déchets par puissances électriques pulsées. Thèse de doctorat, Université de Pau et des Pays de l'Adour, France.

Truong, B.Q. ; Buckow, R. ; Stathopoulos, C.E. ; Nguyen, M.H. 2015.

Advances in High-Pressure Processing of Fish Muscles. *Food Engineering Reviews*, **7** : 109-129.

Zhang, Q.H. ; Barbosa-Canovas, G.V. ; Swanson, B.G. 1995.

Engineering aspects of pulsed electric-field pasteurization. *Journal of Food Engineering*, **25** : 261-281