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3RD EDITION

Handbook of Aseptic Processing and Packaging

Edited by **Jairus R. D. David**, JRD Food Technology Consulting, LLC, **Pablo M. Coronel**, CRB Consulting Engineers and **Josip Simunovic**, Dept of Food, Bioprocessing and Nutrition Sciences, NC State University

Significant changes have taken place in several aseptic processing and packaging areas since the 2nd edition of this book was published. These include aseptic filling of plant based beverages for non-refrigerated shelf stable formats for longer shelf life and sustainable packaging along with cost of environmental benefits to leverage savings on energy and carbon footprint. Contributors to this volume have more than 250 years of combined experience encompassing manufacturing, innovation in processing and packaging, R&D, quality assurance and compliance. Their insight provides a comprehensive update on this rapidly developing leading edge technology for the food processing industry.

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