

Technology Datasheets of KU Leuven

Datasheet Title	Author
Acrylamide mitigation strategies	WikiSysop
Batch overpressure water cascading or spray retort	WikiSysop
Chemical pressure temperature time indicator coenzyme Q(0)	WikiSysop
Electrochemical tongue	WikiSysop
Enzymatic pressure temperature time indicator	WikiSysop
Furan formation in heat treated food products	WikiSysop
GC-MS fingerprinting for food authenticity evaluation	WikiSysop
Heat distribution studies in batch retorts for in-pack thermal processing	WikiSysop
Heat penetration studies for in-pack thermal processing in batch retort systems	WikiSysop
High pressure homogenisation for microbial inactivation of liquid food	WikiSysop
High pressure thermal sterilisation	WikiSysop
High-pressure low-temperature processes	WikiSysop
Hydrostatic retort	WikiSysop
In vitro digestion procedures	WikiSysop
Lab-on-a-chip	WikiSysop
Magnetic field assisted nanoparticle dispersion	WikiSysop
Molecular probes for pectin analysis	WikiSysop
Natural low-calorie sweeteners from Stevia	WikiSysop
Omega-3 poly-unsaturated fatty acids from microalgae	WikiSysop
Pectin bioactivity	WikiSysop
Pectin engineering and texture	WikiSysop
Prebiotic effects of arabinoxylan oligosaccharides	WikiSysop
SPR based biosensors	WikiSysop
Smart label based on doping front migration	WikiSysop
Structure engineering and carotenoid bioaccessibility	WikiSysop
Superheated steam drying	WikiSysop
Tribology and food texture perception	WikiSysop
UV color TTI	WikiSysop

Facility Datasheets of KU Leuven

Datasheet Title	Author
Freezing lab-scale equipment KU Leuven	46.30.62.20
HP homogenizer GEA KU Leuven	46.30.62.20
HP lab-scale multivessel equipment KU Leuven	46.30.62.20
HP lab-scale single-vessel equipment KU Leuven	46.30.62.20
HPHT lab-scale multivessel equipment KU Leuven	46.30.62.20
Microwave heating lab-scale KU Leuven	46.30.62.20
Retort pilot-scale KU Leuven	46.30.62.20

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