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ONLINE ISSN : 1881-3984

PRINT ISSN : 1344-6606

**Food Science and Technology Research**

Vol. 10 (2004) , No. 4 pp.359-368

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**Inverse Problems in the Food Industry**[Tomowo MIHORI](#)

(Received: May 31, 2004)

(Accepted: October 29, 2004)

An issue often imposed on engineering is said to be essentially an inverse problem. Not to calculate the lethality of microorganisms in a packaged food under a given heat sterilization condition, but to find a heating condition to realize a demanded lethality is an example of inverse analysis. Using this technique, a problem that cannot be challenged through a traditional deterministic process can be solved. This article surveys the research related to the way of on-line control to appropriately manage the required heat sterilization effect on a product without knowing its thermal properties and to the manner of controlling a freezing system of a food that has thermal properties intensely dependent on temperature.

**Keywords:** [inverse problem](#), [sterilization](#), [freezing](#), [optimization](#), [on line control](#)
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**Inverse Problems in the Food Industry** Tomowo MIHORI, *FSTR*. Vol. **10**, 359-368. (2004) .

doi:10.3136/fstr.10.359

JOI JST.JSTAGE/fstr/10.359



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