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Electric Field (PEF) is a unique nonthermal method of inactivating

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as a promising non-thermal sterilisation technology could efficiently retain polyphenols, catechins and original colour of green tea infusions with electric field strength from 20 to 40 kV ...Effects of pulsed electric fields on bioactive components ...This study investigates the effect of pulsed electric fields (PEF) on the kinetics of vacuum drying (VD) of carrot and on the preservation of the quality of dried carrot tissue. The impacts of PEF-treatment and VD on β -carotene content and color of carrot samples were studied. Effects of Pulsed Electric Fields on Vacuum Drying and ...The purpose of this research was to study the effect of electric field strength (0.1–1 kV cm⁻¹) and frequency (5–75 Hz) during pulsed electric field (PEF) processing on the extractability of carotenoids in carrots, which was examined using different vegetable oils. Effect of pulsed electric field processing on carotenoid ...The effect of pulsed electric fields with amplitudes in the range of 100 V/cm–100 kV/cm on bacteria and aquatic nuisance species has been explored. The pulse duration was so short that heating of... (PDF) The effect of pulsed electric fields on biological ...The effects of pulsed electric field (PEF) and ageing (3, 7, 14 and 21 days) on the shear force, protein profile, and post-mortem proteolysis of beef loins (*M. Longissimus lumborum*, LL) and topsides (*M. Semimembranosus*, SM) were investigated using a range of pulsed electric field treatments [voltages (5 and 10 kV) and frequencies (20, 50, and 90 Hz)]. Effect of pulsed electric field on the proteolysis of cold ...Pulsed electric fields PEF is a non-thermal method of food preservation that uses short pulses of electricity for microbial inactivation and causes minimal detrimental effect on food quality attributes. PEF technology aims to offer consumers high-quality foods. Pulsed Electric Fields for Food Processing Technology ...Pulsed Electric Field (PEF) applications can be utilised to achieve disintegration of biological tissues or microbes. Various applications have been identified such as improvement of mass transfer during extraction or drying as well as gentle food preservation. The first commercial applications of the technique have been achieved. Pulsed Electric Field processing of foods - New Food Magazine The aim of this study was to evaluate the effect of pulsed electric field treatment on shelf life and nutritional value of apple juice, taking into account different number of pulses. Effect of pulsed electric field treatment on shelf life ...The results of preliminary studies have suggested that the pulsed-electric-field (PEF) technique is a promising nonthermal decontamination method and that it can replace or partially replace thermal processes (19). Effects of Pulsed Electric Fields on Inactivation Kinetics ...Contrary, there is only little information available from literature about the effect of nanosecond pulsed electric field exposure on plant cells and tissue. Akiyama et al reported about a growth stimulating effect on mushrooms, when applying 140 kV, 200 ns pulses to a 1.2 m long wood log Effects of Nanosecond Pulsed Electric Field Exposure on ...Abstract ABSTRACT: A group of selected enzymes were subjected to continuous pulsed electric field (PEF) treatments to evaluate the inactivation effect of PEF. For a treatment time of 126 μ s, 51.7% and 83.8% of pepsin was inactivated at 37.0 kV/cm and 41.8 kV/cm, respectively. Effects of Pulsed Electric Fields on the Activity of ...Pulsed electric field (PEF) technology is a non-thermal food preservation method that involves the use of short electricity pulses for microbial inactivation while imposing minimal detrimental influence on food quality. This technology has the major advantage to provide high-quality foods to the consumers. Pulsed electric field technology in food preservation: a ...Emerging Food Technologies Presentation Series - 2016 University of Sri Jayewardenapura The Principles of Pulsed Electric Field □ The process is based on pulsed electrical currents delivered to a product placed between a set of electrodes. □ Food is capable of transferring electricity because of

the presence of several ions. Pulsed Electric Field For Food Processing Technology Pulse electric field is an efficient non-thermal preservation technique that increases the shelf life of the liquid food by inactivating the microorganisms and enhances the shelf life of food product without significantly affecting the nutritional content of the food. Experimental validation on effects of pulsed electric ...Current electric field applications include electroporation of the plasma membrane for introduction of drugs, genes, or other macromolecules into cells. Modeling of how these pulsed electric fields affect cells depicts the cell as an excitable circuit. In this model, the electric fields, administered in short pulses to a cell, charge the plasma ...Diverse Effects of Nanosecond Pulsed Electric Fields on ...The PEF effect on fresh sugar cane juice at room temperature and refrigerated temperature was compared with untreated sample (31 °C). At the end of the storage period samples treated at field... The effect of pulsed electric fields with amplitudes in the range of 100 V/cm–100 kV/cm on bacteria and aquatic nuisance species has been explored. The pulse duration was so short that heating of...

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