

# Effect Of Pulsed Electric Field On Lycopene Extraction

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### **Effect Of Pulsed Electric Field**

The first systematic studies on the non-thermal lethal effect of homogeneous pulsed electric fields on microbes were conducted by Sale and Hamilton . They observed that electric field strength and total treatment time were the most important factors involved in the inactivation of bacteria.

### **Effect of pulsed electric field (PEF) treatment on ...**

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Pulsed Electric Field (PEF) is a unique nonthermal method of inactivating microorganisms, including many of the common food pathogens, without heating the product to the usual pasteurization temperatures. The destruction or inactivation of the microorganism is achieved by the breakdown of the microorganism's cell membranes during exposure to electric fields.

## **Pulsed Electric Field - an overview | ScienceDirect Topics**

Effect of Pulsed Electric Field on Membrane Lipids and Oxidative Injury of *Salmonella typhimurium* 1. Introduction. Pulsed electric field (PEF) technology has been researched extensively in the area of non-thermal... 2. Results. Figure 1 illustrates the inactivation of *S. typhimurium* by PEF treatment ...

## **Effect of Pulsed Electric Field on Membrane Lipids and ...**

Effect of pulsed electric field treatment

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on enzymatic hydrolysis of proteins of *Scenedesmus almeriensis* 1.

Introduction. Microalgae have been considered as a promising source of food, feed, and medicine in recent years,... 2. Material and methods. The microalga *S. almeriensis* was isolated in fresh ...

## **Effect of pulsed electric field treatment on enzymatic ...**

Pulsed electric fields (PEF) is a non-thermal preservation method that uses electric pulses to inactivate microorganisms and causes little or no change in food qualities. It is an efficient process that is employed to inactivate microorganisms and decrease the activity of enzymes without major undesirable effects on the organoleptic qualities of food products.

## **Effect of Pulsed Electric Field Processing on Flavor and ...**

The high electric field creates an effect termed electroporation. 1 This physical

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effect opens the cell causing a loss of turgor pressure, tissue softening, accelerated mass transfer across the cell wall and low heat microbial inactivation. The use of pulsed fields optimises efficacy and has low energy requirements.

### **The benefits of Pulse Electric Fields - New Food Magazine**

Pulsed electric field processing leads to a complete hemolysis of the red blood cells, in addition significant decreased  $L^*$  (lightness),  $a^*$  (redness) and  $b^*$  (yellowness) values ( $p < 0.0001$ ) were observed. Furthermore, changes in the sensory attributes color (changed from red to dark brown) and odor (changed from fresh to musty and tangy) were noticed.

### **Effect of pulsed electric fields on microbial inactivation ...**

The aim of this study was to evaluate the effect of pulsed electric field treatment on shelf life and nutritional

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value of apple juice, taking into account different number of pulses. The content of vitamin C and polyphenols, antioxidant activity as well as spoilage microorganisms' growth in PEF-treated juice were determined after different storage periods.

### **Effect of pulsed electric field treatment on shelf life ...**

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 ...**

A study on the impact of Pulsed Electric Field treatment (PEF) in the potato processing industry has shown substantial benefits in comparison to the regular process using conventional pre-heaters. In particular the effect on the environmental impact / sustainability of the process is substantial.

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## **Pulsed Electric Field in Potato Processing: Impact on ...**

Effects of pulsed electric field on colloidal properties and storage stability of carrot juice. Chen Chen. State Key Laboratory of Food Science and Technology, Jiangnan University, Wuxi 214122, China. Search for more papers by this author ...

## **Effects of pulsed electric field on colloidal properties ...**

In the last decades, pulsed electric fields (PEF) have been proposed as alternative or complementary to traditional food processing technologies in order to improve the competitiveness of the food industry.

## **Effects of Pulsed Electric Fields Processing Strategies on ...**

Pulsed Electric Field (PEF) applications can be utilised to achieve disintegration of biological tissues or microbes. Various applications have been identified such

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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 effects of pulsed electric field (PEF) treatment and processing factors on the inactivation kinetics of *Listeria innocua* NCTC 11289 were investigated by using a pilot plant PEF unit with a flow rate of 200 liters/h. The electric field strength, pulse length, number of pulses, and inlet temperature were the most significant process factors influencing the inactivation kinetics.

### **Effects of Pulsed Electric Fields on Inactivation Kinetics ...**

Results The field increased reproduction by up to 30% by increasing reproductive capacity in both sexes. The effect increased with increasing field intensities. The rate of increase



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diminished at the strongest intensities.

### **Pulsed electric field increases reproduction ...**

Observed nanosecond pulsed effects at moderate electric fields include intracellular release of calcium and enhanced gene expression, which could have long term implications on cell behavior and ...

### **Window Effect of Pulsed Electric Field on Biological Cells ...**

Effect of Pulsed Electric Field Treatments on Permeabilization and Extraction of Pigments from *Chlorella vulgaris*

### **(PDF) Effect of Pulsed Electric Field Treatments on ...**

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.

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## **Pulsed Electric Fields for Food Processing Technology**

THE interaction of pulsed electric fields with biological cells suspended in a conductive liquid commonly is accepted to lead to the formation of aqueous pores in the plasmamembrane. In this case the electric field pulses are long compared to the time needed for the charging of the plasmamembrane to a value in the

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