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Effect of Ultrasonication on Microbial, Chemical and Sensory properties of Juices and its Kinetic aspects: A Review

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Abstract : Ultrasound is a novel and innovative technology which is rapidly emerging in food industry. There was an increased consumer demand on new methods of food processing that have a reduced impact on nutritional content and overall food quality. Ultrasonic processing is still infancy and requires a great deal of future research work in order to develop industrial equipment. Ultrasound is found to be an effective method for microbial inactivation and greater efficiency is obtained by combination of ultrasound with heat and pressure. This technique is also used as an analytical technique to provide information about the physiochemical properties of foods. Ultrasound is more beneficial because less processing time, better product quality, less hazards and being eco-friendly. This review summarizes mechanism, application and effects on various parameters of ultrasound in fruit juices.

Key words: Ultrasound, food preservation, microbial inactivation, heat and pressure, food quality.

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