

SCHEDA BIBLIOGRAFICA

Tematica: Innovazione tecnologica nell'industria alimentare – (PEF)

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Abstract (English)	Increasing demand of consumers for fresh and minimally processed food products has promoted the development of non-thermal technologies for food preservation as an alternative to traditional heat processing. Among others, pulsed electric fields (PEF) is one of the most promising non-thermal technologies consisting in the application of a high intensity electric field (10-50 kV/cm) as a train of short duration pulses (of the order of microseconds) to a liquid food flowing between two electrodes in a treatment chamber. In this paper, the mechanism of microbial inactivation due to PEF is presented and the effect of the main electrical, microbial and food factors on microbial inactivation is discussed.
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