

## SCHEDA BIBLIOGRAFICA

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

<b>Title</b>	Inactivation of <i>S. cerevisiae</i> and <i>E. coli</i> by pulsed electric fields: the effect of flow conditions on treatment efficiency
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<b>Keywords</b>	Pulsed Electric Fields, Microbial inactivation, Flow parameters
<b>Abstract (English)</b>	In this work, microbial inactivation of <i>E. coli</i> and <i>S. cerevisiae</i> cells inoculated in a model solution has been studied using a continuous flow PEF system. Results of this study highlight that improving of the PEF sterilization efficiency need of a new approach where not only electric and microbial parameters but also flow parameters should be simultaneously involved.
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