

SCHEDA BIBLIOGRAFICA

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Abstract (English) Ohmic heating is an innovative method for thermal sterilization/pasteurization of food products that heats the whole mass of the material by internal generation, thus enhancing product quality compared to traditional preservation methods. In the last years, food industry has showed increased interest towards the application of ohmic heating technology due to its suitability to extend the advantages of continuous aseptic processing to particulate foods. This work aims at analysing the effect of ohmic processing on the quality level and on the shelf-life of apricots in syrup. Results highlight that ohmic heating¹ is a promising technology to deliver high quality fruit preserves with long stable shelf-life.

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