

## SCHEDA BIBLIOGRAFICA

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

<b>Title</b>	The effect of conventional and ohmic heating on the permeability of cell membrane in vegetables tissue
<b>Publication Type</b>	Proceeding
<b>Conference/Congress</b>	BFE2009
<b>Title of proceeding</b>	International Conference on Bio & Food Electrotechnologies (),
<b>Editor</b>	Vorobiev E., Lebovka N., Van Hecke E., Lanoisellé J.-L.
<b>Publisher</b>	
<b>ISBN/DOI/ISBN</b>	978-2-913923-31-7
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<b>Year</b>	2009
<b>Keywords</b>	Ohmic heating, Conventional heating, Permeabilization, Electrical conductivity, Vegetables tissues
<b>Abstract (English)</b>	<p>The effect of conventional and ohmic heating on the electrical behaviour and on the degree of permeabilization of cell membrane of vegetable tissue was investigated.</p> <p>Results showed that ohmic heating rate increased with increasing the temperature and the electric field strength applied, as a direct result of the increase of electrical conductivity. However, at all heating temperature, the presence of an electric field yielded a higher degree permeabilization of the cell membrane than the one obtained by conventional heating.</p>
<b>Sommario (italiano)</b>	
<b>Language of Publication</b>	English

