

Title (en)

METHOD FOR ULTRA HIGH PRESSURE INACTIVATION OF MICROORGANISMS IN JUICE PRODUCTS

Title (de)

VERFAHREN ZUR ULTRHOCHDRUCKINAKTIVIERUNG VON MIKROORGANISMEN IN SAFTPRODUKTEN

Title (fr)

PROCEDE D'INACTIVATION SOUS ULTRA HAUTE PRESSION DES MICRO-ORGANISMES DANS LES JUS

Publication

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Application

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Priority

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Abstract (en)

[origin: WO9938394A2] Methods for preparing juices having an extended shelf-life without the need for pasteurization are disclosed. Such methods employ ultra high pressure (UHP) to substantially inactivate microorganisms associated with juices. The resulting juice products retain many of the preferred fresh juice characteristics such as taste, nutrition, texture and color, characteristics that may be destroyed or diminished by thermal processing or pasteurization.

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