

## Advances In Fruit Processing Technologies Contemporary Food Engineering

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Advances in Fruit Processing Technologies 0 One of the main concerns of the food industry is the need for high-quality fresh fruits and fruit products with good sensory quality, long shelf life, and high nutritional value.

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While these hazardous chemicals are stable during several traditional food processing, innovative food processing technologies, including high-pressure processing (HPP), pulsed electric fields (PEF), cold plasma (CP), supercritical carbon dioxide (SC-CO 2), and ultrasound (USN) processing, have been found to have good potential for mycotoxin and pesticide reduction. However, the extent that each of these technologies can degrade pesticides and mycotoxins, as well as the mechanisms involved ...

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