

Effect of PEF and heat pasteurization on the physicalâ€ orange and carrot juice

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Impact of pulsed electric fields on food enzymes and shelf-life. , 2007, , 212-246.		1
2	Fatty acid profile changes during orange juice-milk beverage processing by high-pulsed electric field. European Journal of Lipid Science and Technology, 2007, 109, 25-31.	1.0	44
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18	Changes in quality attributes throughout storage of strawberry juice processed by high-intensity pulsed electric fields or heat treatments. LWT - Food Science and Technology, 2009, 42, 813-818.	2.5	79

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