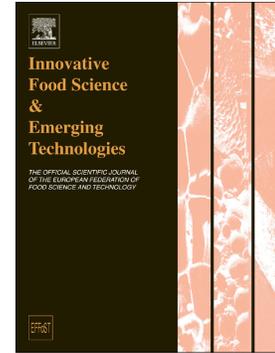


Accepted Manuscript

Application of innovative technologies, moderate-intensity pulsed electric fields and high-pressure thermal treatment, to preserve and/or improve the bioactive compounds content of pumpkin

J. García-Parra, F. González-Cebrino, J. Delgado-Adámez, R. Cava, O. Martín-Belloso, P. Elez-Martínez, R. Ramírez



PII: S1466-8564(17)30381-8
DOI: doi:[10.1016/j.ifset.2017.09.022](https://doi.org/10.1016/j.ifset.2017.09.022)
Reference: INNFOO 1860

To appear in: *Innovative Food Science and Emerging Technologies*

Received date: 31 March 2017
Revised date: 12 September 2017
Accepted date: 29 September 2017

Please cite this article as: J. García-Parra, F. González-Cebrino, J. Delgado-Adámez, R. Cava, O. Martín-Belloso, P. Elez-Martínez, R. Ramírez , Application of innovative technologies, moderate-intensity pulsed electric fields and high-pressure thermal treatment, to preserve and/or improve the bioactive compounds content of pumpkin. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. Innfoo(2017), doi:[10.1016/j.ifset.2017.09.022](https://doi.org/10.1016/j.ifset.2017.09.022)

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

Application of innovative technologies, moderate-intensity pulsed electric fields and high-pressure thermal treatment, to preserve and/or improve the bioactive compounds content of pumpkin

Authors: García-Parra, J.¹, González-Cebrino, F.¹, Delgado-Adámez, J.¹, Cava, R.², Martín-Belloso, O.³, Elez-Martínez, P.³, and Ramírez, R.^{1,*}.

¹CICYTEX (Centro de Investigaciones Científicas y Tecnológicas de Extremadura). Technological Agri-Food Institute (INTAEX), Avda Adolfo Suárez s/n, 06071, Badajoz, Spain.

²TRADINNOVAL Research Group. INBIO G+C. University of Extremadura. Campus Universitario. 10003 Cáceres, Spain

³Department of Food Technology, Agrotecnio Center, University of Lleida. Av. Alcalde Rovira Roure, 191. 25198 Lleida, Spain.

*Corresponding author: M. Rosario Ramírez.

Technological Agri-Food Institute (INTAEX), Avda. Adolfo Suárez s/n, 06071. Badajoz, Spain.

Tel.: +34 924 012660. Fax: +34 924 012674.

E-mail address: mariarosario.ramirez@juntaex.es / rramirez.bernabe@gmail.com

متن کامل مقاله

دریافت فوری ←

ISIArticles

مرجع مقالات تخصصی ایران

- ✓ امکان دانلود نسخه تمام متن مقالات انگلیسی
- ✓ امکان دانلود نسخه ترجمه شده مقالات
- ✓ پذیرش سفارش ترجمه تخصصی
- ✓ امکان جستجو در آرشیو جامعی از صدها موضوع و هزاران مقاله
- ✓ امکان دانلود رایگان ۲ صفحه اول هر مقاله
- ✓ امکان پرداخت اینترنتی با کلیه کارت های عضو شتاب
- ✓ دانلود فوری مقاله پس از پرداخت آنلاین
- ✓ پشتیبانی کامل خرید با بهره مندی از سیستم هوشمند رهگیری سفارشات