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Effect of ohmic heating parameters on peroxidase inactivation, phenolic compounds degradation and color changes of sugarcane juice

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Highlights

- Sugarcane juice was treated by conventional and ohmic heating (OH).
- Different variables were tested during OH (frequency, waveform and voltage gradient).
- There were no differences between treatments on peroxidase inactivation kinetics.
- Significant color changes were found at 10 Hz probably due to electrochemical reactions.
- OH did not compromise the concentration of phenolics and there were minimal color changes.

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