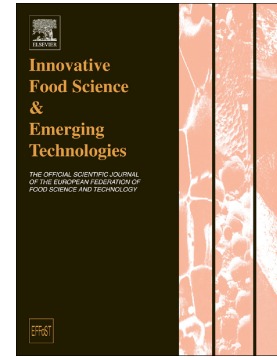


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Impact of pulsed light treatments and storage time on the texture quality of fresh-cut tomatoes

C. Guillermo Valdivia-Nájar, Olga Martín-Belloso, Robert Soliva-Fortuny



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tomatoes**

Authors: C. Guillermo Valdivia-Nájar

Olga Martín-Belloso

Robert Soliva-Fortuny*

Department of Food Technology. University of Lleida - Agrotecnio Center,

Av. Alcalde Rovira Roure 191, 25198, Spain

Phone: +34 973702678

Fax: +34 973 702596

E-mail: rsoliva@tecal.udl.cat

*Author to whom correspondence should be addressed

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