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Increased diffusivity of lycopene in hot break vs. cold break purees may be due to bioconversion of associated phospholipids rather than differential destruction of fruit tissues or cell structures

David Page, Cécile Labadie, Patrice Reling, Romain Bott, Caroline Garcia, Cedric Gaillard, Baptiste Fourmaux, Nathalie Bernoud-Hubac, Pascale Goupy, Stephane Georgé, Catherine Caris-Veyrat

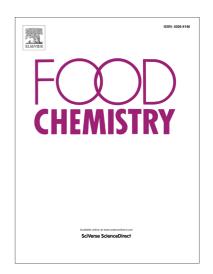
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CCEPTED MANUSCRIPT

TITLE

INCREASED DIFFUSIVITY OF LYCOPENE IN HOT BREAK VS. COLD BREAK PUREES MAY

BE DUE TO BIOCONVERSION OF ASSOCIATED PHOSPHOLIPIDS RATHER THAN

DIFFERENTIAL DESTRUCTION OF FRUIT TISSUES OR CELL STRUCTURES

RUNNING TITLE

Factors affecting lycopene diffusivity in tomato purees as affected by process

David PAGE^{1*}, Cécile LABADIE¹, Patrice RELING¹, Romain BOTT¹, Caroline GARCIA¹, Cedric GAILLARD², Baptiste FOURMAUX³, Nathalie BERNOUD-HUBAC³, Pascale GOUPY¹, Stephane **GEORGÉ⁴, Catherine CARIS-VEYRAT¹**

¹ UMR408 SQPOV « Sécurité et Qualité des Produits d'Origine Végétale », INRA, Avignon Université,

F-84000 Avignon, France

² UR BIA 1268 Biopolymères Interactions Assemblages, INRA, 44316 Nantes, France

³Univ Lyon, INSA-Lyon, Inserm U1060, Inra UMR 1397, Functionnal Lipidomics Platform, CarMeN

laboratory, IMBL, Villeurbanne F-69621, France

Centre Technique de la Conservation des Produits Agricoles, site Agroparc, F- 84911 AVIGNON

cedex 09

*Corresponding author: David PAGE; david.page@inra.fr; + (33) 4 32 72 24 91

Cécile LABADIE ; ce.labadie@hotmail.com

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