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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

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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

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