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Studying the Performance of Dielectric Barrier Discharge and Gliding Arc Plasma Reactors in Tomato Peroxidase Inactivation

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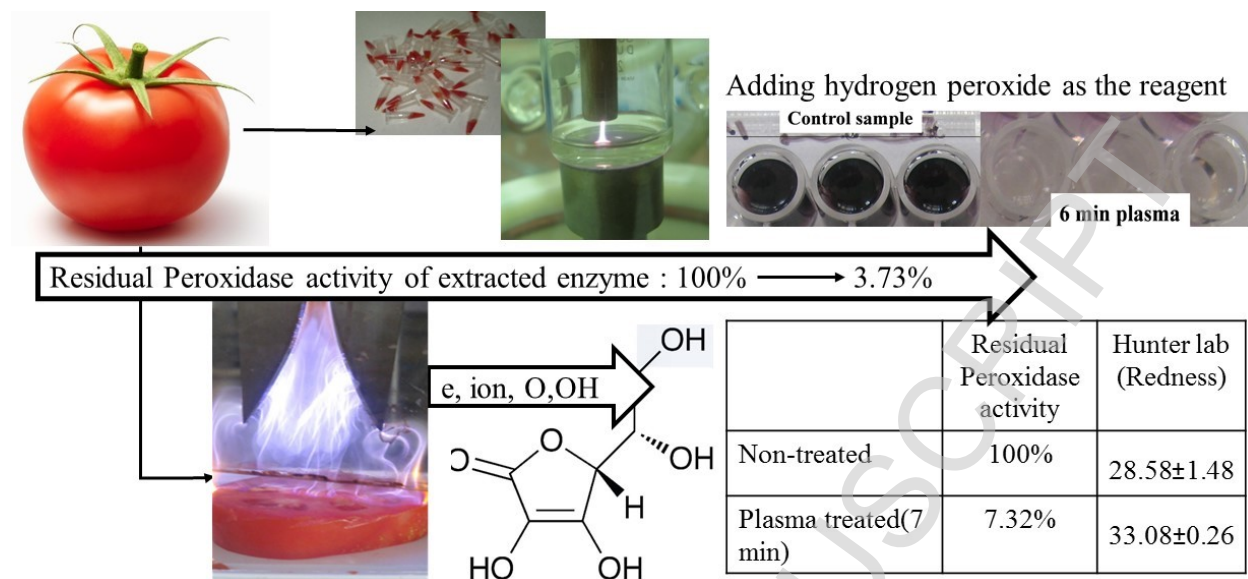
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Highlights:



In this article, the following is proposed:

1. For the first time, Plasma was processed tomato directly.
2. The plasma causes the inactivation of peroxidase enzyme by more than 90 percent.
3. Hunter lab test showed no significant change in color of the product.
4. In this article two plasma reactor was used.
5. Plasma performance with other enzyme inactivation methods such as boiling water, steam and microwave were compared.

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