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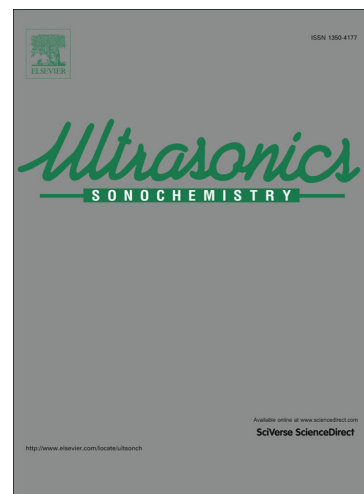
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PII: S1350-4177(16)30317-0
DOI: <http://dx.doi.org/10.1016/j.ultsonch.2016.09.006>
Reference: ULTSON 3363

To appear in: *Ultrasonics Sonochemistry*

Received Date: 11 February 2016
Revised Date: 12 August 2016
Accepted Date: 6 September 2016



Please cite this article as: O. Rodríguez, W. Gomes, S. Rodrigues, F. A.N. Fernandes, Effect of acoustically assisted treatments on vitamins, antioxidant activity, organic acids and drying kinetics of pineapple, *Ultrasonics Sonochemistry* (2016), doi: <http://dx.doi.org/10.1016/j.ultsonch.2016.09.006>

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Effect of acoustically assisted treatments on vitamins, antioxidant activity, organic acids and drying kinetics of pineapple

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Abstract

The effects of the application of an acoustically assisted treatment on the vitamins (C, B₁, B₂, B₃, and B₅), the antioxidant activity (DPPH, FRAP), the polyphenol and flavonoid contents, the organic acid contents (citric and malic) and drying kinetics of pineapple (Ananas cosmosus. var. Perola) have been studied. Treatments were carried out using two different soaking media: distilled water and pineapple juice at 30 °C during 10, 20 and 30 min without and with acoustic assistance (23.2 W/L). After treatment, samples were dried at 60 °C and 0.5 m/s during 8 h. The quality parameters were determined in untreated, treated, and treated-dried samples. The acoustic assistance promoted an increment of vitamins B₁, B₂, B₃ and B₅, total flavonoid and malic acid contents, and a reduction of vitamin C, total polyphenol content, antioxidant activity and citric acid content in treated samples. However, in all treated-dried samples the final content of those quality parameters was higher than the observed in the untreated dried sample.

KEYWORDS: Pineapple, acoustics, vitamin C, vitamins B, antioxidant activity, organic acids, drying kinetics

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