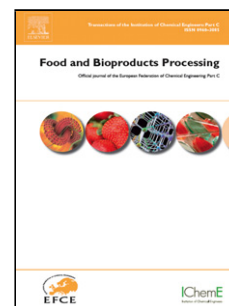


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Title: Sonication at mild temperatures enhances bioactive compounds and microbiological quality of orange juice

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Highlights

- Sonication increase amount of bioactive compounds in orange juice.
- Sonication increase level of microbial inactivation in orange juice.
- Sonication coupled with high temperature significantly enhances orange juice quality.
- Sonication may be used for industrial production of safer and high quality orange juice.

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