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Ultrasonication effects on the phytochemical, volatile and sensorial characteristics of lactic acid fermented mulberry juice

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Abstract

The effects of ultrasonication (US) on phytochemical, volatile profile and sensory qualities of lactic-acid-fermented mulberry juice were studied. The juice was sonicated at 5.0 °C, 60 W and at varying pulsed frequencies and times (22 kHz for 10 min, 22 kHz for 20 min, 24 kHz for 10 min and 24 kHz for 20 min). It was observed that US significantly ($p < 0.05$) improved the phytochemical, volatile profile, odor activity values and sensory attributes of the fermented juice. Sonication decreased the Hunter L^* and b^* values but increased a^* and

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