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Changes in lycopene content and quality of tomato juice during thermal processing by a nanofluid heating medium

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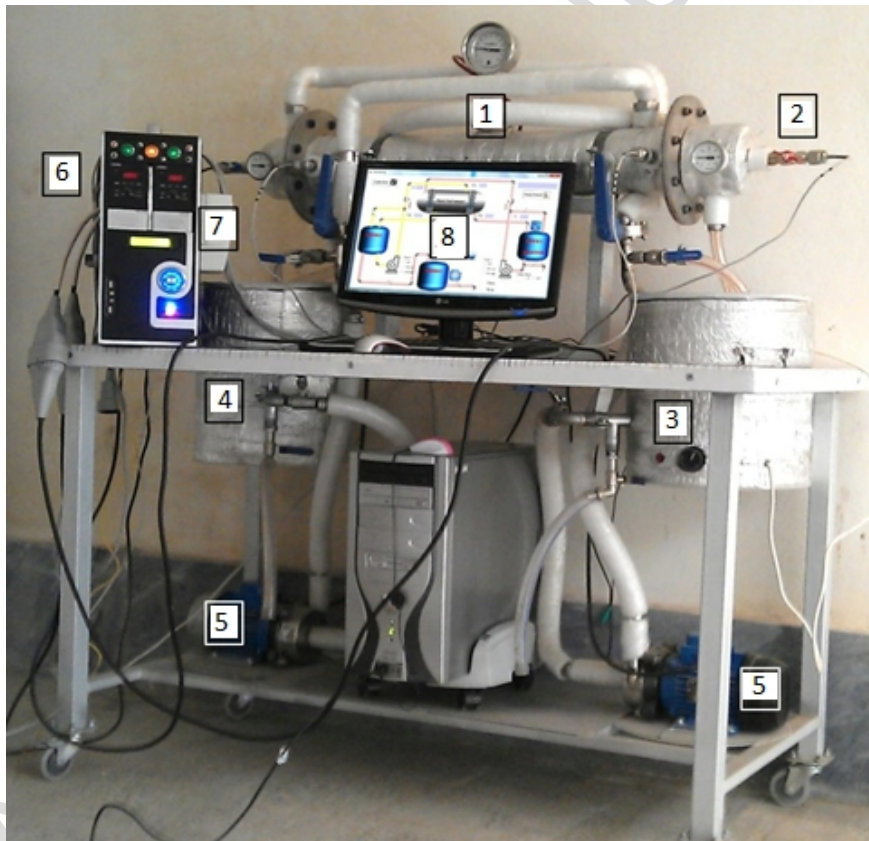
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Running title: Nano-fluid thermal processing of tomato juice

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Graphical Abstract:



Intelligent thermal/heating system for nanofluids (1) Insulated stainless steel shell and tube heat exchanger, (2) PT100 Sensors, (3) Nanofluid reservoir, (4) Food liquid reservoir, (5) Stainless steel centrifugal pump, (6) N700E vector inverter, (7) Digital contour, (8) PLC section

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