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Dielectric properties of milk during ultra-heat treatment

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Israel Muñoz, Pere Gou, Pierre A. Picouet, Antoni Barlabé, Xavier Felipe

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- Dielectric properties of milk were determined for temperatures above 100 °C.
- Effect of milk composition and temperature was studied.
- Penetration depth was higher for types of milk with lower ash content.
- Types of milk with higher ash content absorved more electromagnetic energy.

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