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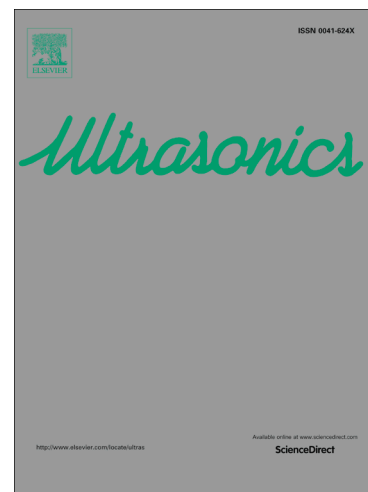
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Influence of power ultrasound on the main quality properties and cell viability of osmotic dehydrated cranberries

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Abstract

The aim of the study was to investigate the effect of ultrasound treatment in two osmotic solutions, carried out at different time, on some physical properties, antioxidant activity and cell survival of cranberries. Ultrasound treatment was conducted at 21 kHz for 30 and 60 min in liquid medium: 61.5% sucrose solution and 30% sucrose solution with 0.1% steviol glycosides addition. Some samples before the ultrasound treatment were subjected to cutting or blanching. The results showed that dry matter content and concentration of the dissolved substances increased during ultrasound treatment in osmotic solution, however higher value

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