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1 **Heat resistant molds in foods and beverages: recent advances**
2 **on assessment and prevention**

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6 **Highlights:**

- 7 1. Ascospores can be found in ingredients, packaging and the processing
8 environment.
- 9 2. The current treatments given to juices and beverages cannot inactivate
10 ascospores.
- 11 3. Elimination of ascospores from the ingredients is essential to prevent
12 spoilage.
- 13 4. Packaging and the processing environment can also contribute to HRM
14 spoilage.
- 15 5. Chlorine dioxide and acidified sodium chlorite can inactivate HRM
16 ascospores.

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