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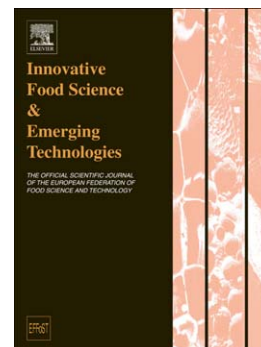
Quality comparison of carrot juices processed by high-pressure processing and high-temperature short-time processing

Yan Zhang, XingChen Liu, Yongtao Wang, Feng Zhao, Zhijian Sun, Xiaojun Liao

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Quality comparison of carrot juices processed**by high-pressure processing and high-temperature short-time processing****Yan Zhang, XingChen Liu, Yongtao Wang, Feng Zhao, Zhijian Sun, Xiaojun Liao*****College of Food Science and Nutritional Engineering; National Engineering****Research Centre for Fruits and Vegetables Processing; Key Laboratory of Fruits and****Vegetables Processing, Ministry of Agriculture; Engineering Research Centre for****Fruits and Vegetables Processing, Ministry of Education, China Agricultural****University, Beijing 100083, China*****Corresponding author:****Xiaojun Liao****Address: College of Food Science and Nutritional Engineering, China Agricultural****University, No. 17, Qinghua East Road, Haidian District, Beijing 100083, China.****Tel./fax: +86-010-62737434-11.****Email: liaoxjun@hotmail.com****Abstract**

The effects of high-pressure processing (HPP) at 550 MPa for 6 min and of high-temperature short-time (HTST) processing at 110°C for 8.6 s on carrot juice were evaluated. After HPP and HTST, the total plate count (TPC) was found to significantly decrease by 4.30 and 4.88 log₁₀ CFU/mL, respectively, and yeasts and molds (Y&M) were completely inactive. HPP-treated juice showed higher carotenoids, polyphenols,

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