Sustainable Food Technology

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Effect of different storage conditions on the quality attributes of sweet lime juice subjected to pulsed light and thermal pasteurization

Lubna Shaik and Snehasis Chakraborty*



Pineapple fruit

Washing (hot water) Peeling and cutting

Juice Extraction

of maltodextrin (30-Blending (20 min)

Homogenization heating (50° C, 10 min Spray drying eapple juice powder

Packaging & storage

Blanching (72°C, 10 min) Pulping

xtrin (30-50% of TSS)

Preparation and characterization of indicator films from chitosan/polyvinyl alcohol incorporated *Stachytarpheta jamaicensis* anthocyanins for monitoring chicken meat freshness

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