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# **Czech J. Food Sci.**

## **F. Courtois, L.**

## **Vedrenne, S. Georgé:**

# Mathematical Modelling of Some Nutrient Losses during Heat Treatment of Stewed Apples

Czech J. Food Sci., 27 (2009): S23-S26

Vitamin C (later noted VITC) and polyphenols (later noted PP) were regarded as main nutritional markers in the transformation process of stewed apples after an *in situ* measurement campaign at two leading French industrials on that matter. Experiments on pilots with the CTCPA of Avignon made it possible to create a small experimental data base whose treatment is the core of this article. The objective of this work is to check if the experimental data collected at the CTCPA facility can be represented by a single model of 2 separate first order reactions, with or without Arrhenius, under varying processing temperatures.

## **Keywords:**

Keywords: vitamin C; polyphenols; model; reaction; Arrhenius

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