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Effects of High Pressure on Softening of Japanese R Decomposition of Pectin during Thermal Process

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The softening of Japanese radishes and the decomposition of pectii in 1/10 M phosphate buffer, pH 6.5) during the thermal process (1 atmospheric and high pressures (100 MPa-400 MPa) were investidecreased the rates of softening for Japanese radishes and the decc during the thermal process. The activation volumes for the softenin were 4.3 cm³/mol at 100°C and 3.1 cm³/mol at 110°C, and those of pectin were 10.4 cm³/mol (100°C) and 8.1 cm³/mol (110°C). T indicated that the pressure lowered the pectin decomposition more radish, the ratios of the activation volume at 110° C to that at 100° C were nearly the same. These results suggested that the resistance to by pressure is closely related to the inhibition of the pectin decomposition pressure.

Keywords: high pressure, thermal process, Japanese radish, β -elii



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