

Title The potential of isothermal calorimetry in monitoring and predicting quality changes during processing and storage of minimally processed fruits and vegetables

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Abstract

We review the potential of isothermal calorimetry as an analytical tool to provide an integrated view of the effect of different processing steps on the quality and shelf life of minimally processed fruits and vegetables. Variations in processing operations involved in product development in the food industry are studied through a factory scenario to show the versatility of the technique in monitoring and predicting changes in quality of minimally processed horticultural products.