

**Title** Effects of pressure processing on strawberry studied by nuclear magnetic resonance

**Author** L. Otero and G. Préstamo

**Citation** Innovative Food Science & Emerging Technologies, Volume 10, Issue 4, October 2009, Pages 434-440

**Keywords** Nuclear magnetic resonance spectroscopy; Magnetic resonance imaging; Strawberry; High-pressure processing

#### **Abstract**

Two different nuclear magnetic resonance techniques, namely magnetic resonance imaging and  $^1\text{H}$ -HR-MAS NMR spectroscopy, have been employed to study the extent of the damage caused by relatively low pressures (100–200 MPa) in strawberry. MRI maps showed important changes in the relaxation behavior of water molecules in pressurized samples. These differences increased with the pressure level applied. ADC values clearly showed the destruction of biological barriers and the loss of cell compartments produced by pressure. This induced major water redistribution in the tissues and; therefore, substantial changes in the interactions between water molecules and their environment. Relaxation times in  $T_1$  and  $T_2$  maps clearly depicted these pressure induced modifications. Moreover, NMR spectroscopy showed significant differences in the main sugars content in control and pressurized samples. Sucrose hydrolysis seems to be enhanced by the pressure treatment.