

## Ultrasound Processing of Liquid Food

<i>Salient features</i>	<ul style="list-style-type: none"> <li>➤ Use of power ultrasound treatment for preservation of tender coconut water.</li> <li>➤ Use of power ultrasound in conventional thermal processing for treatment of raw honey</li> <li>➤ Ultrasound assisted extraction of oil from rice bran</li> <li>➤ Ultrasound treatment in dehulling of blackgram</li> <li>➤ Ultrasound assisted extraction of starch from Cassava</li> <li>➤ Ultrasound assisted extraction techniques for pectin from tomato processing waste</li> </ul>
<i>Advantages</i>	<ul style="list-style-type: none"> <li>✓ microbiologically and enzymatically safe beverage can be obtained which can have a longer shelf life and flavor &amp; nutrients as good as fresh.</li> <li>✓ probe type ultrasound system gives better efficiency than water bath type ultrasound system in term of inactivation of microorganisms,</li> <li>✓ inactivation of enzymes, optimization of storage conditions and scaling up of the product</li> </ul>
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<i>Source of funding</i>	MoFPI
<i>More information</i>	<p><b>Status of commercialization / Patent / Publication</b></p> <p>Effect of power ultrasound on microbial and physico-chemical properties of tender coconut water &amp; modelling the effect of power ultrasound on E-Coli inactivation and chemical components of tender coconut water. (to be submitted in Ultrasonics Sonochemistry, Elsevier).</p> <p>Janghu, S., Bera, M.B., Nanda, V. and Rawson, A. 2017. Studies on power ultrasound optimization and its comparative analysis with conventional thermal processing for treatment of raw honey. Food Technology and Biotechnology, 55(4): 570-579.</p>

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