

REFERENCES

1. Shirsat,N., Lyng,J.G., Brunton,N.P., Mckenna,B. (2004). Ohmic processing : Electrical conductivities of pork cuts. *Meat Science*, 67, 507-514.
2. Zareifard,M.R., Ramaswamy,H.S., Trigui,M., Marcotte,M. (2003). Ohmic heating behaviour and electrical conductivity of two – phase food systems. *Innovative Food Science and Emerging Technologies*, 4, 45 – 55.
3. Ghnimi.S., Flach-Malaspina,N., Dresh,M. (2008). Evaluation of an ohmic heating unit for thermal processing of highly viscous liquids, *Chemical Engineering Research and Design*, 86, 627-632.
4. Vikram,V.B., Ramesh,M.N., Prapulla,S.G. (2005).Thermal degradation kinetics of nutrients in orange juice heated by electromagnetic and conventional methods. *Journal of Food Engineering*, 69, 31-40.
5. Marra,F., Zell,M., Lyng,J.G., Morgan,D.J., Cronin,D.A. (2009). Analysis of heat transfer during ohmic processing of a solid food. *Journal of Food Engineering*, 91, 56-63.
6. Kim,H.J., Choi,Y.M., Yang,A.P.P., Yang,T.C.S., Taub,I.A., Giles,J., Ditusa,C., Chall,S., Zoltai,P. (1996). Microbiological and chemical investigation of ohmic heating of particulate foods using a 5 KW ohmic system. *Journal of Food Processing and Preservation*, 20(1), 41-58.
7. Wang,W.C., Sastry,S.K. (2000). Effects of thermal and electro thermal pretreatments on hot air drying rate of vegetable tissue. *Journal of Food Process Engineering*, 23,299-319.

8. Zhong,T., Lima,M. (2003). The effects of ohmic heating on vacuum drying rate of sweet potato tissue. *Bioresource Technology*, 87, 215-220.
9. Wang,W.C., Sastry,S.K. (2002). Effects of moderate electrothermal treatments on juice yield from cellular tissue. *Innovative Food Science and Emerging Technologies*. 3 (4), 371-377.
10. Palaniappan,S., Sastry,S.K. (1991). Electrical conductivity of selected juices : influences of temperature , solids content, applied voltage and particle size. *Journal of Food Process Engineering*, 14, 247-260.
11. Icier,F., Yildiz,H., Baysal,T. (2008). Polyphenoloxidase deactivation kinetics during ohmic heating of grape juice. *Journal of Food Engineering*, 85, 410-417.
12. Amiali,M., Nagdi,M., Raghavan,U.G.S., Nguyen,D.H. (2006). Electrical conductivities of liquid egg product and fruit juice exposed to high pulsed electric fields. *International Journal of Food Properties*, 9, 533-540.
13. Kong,Y.Q., Li,D., Wang,L.J., Bhandani,B., Chen,D.X., Mao,Z.H. (2008). Ohmic heating behaviour of certain selected liquid food materials. *International Journal of Food Engineering*, 4 (3),1-13.
14. Kemp,F., Fryer,P.J. (2007). Enhancement of diffusion through foods using alternating electric fields. *Innovative Food Science and Emerging Technologies*, 8, 143-153.
15. Icier,F., Ilicali,C.(2004). Electrical conductivity of apple and sour cherry juice concentrates during ohmic heating. *Journal of Food Process Engineering*, 27 (3), 159-180.
- 16.a. Icier,F., Ilicali,C.(2005a). The effects of concentration on electrical conductivity of orange juice concentrates during ohmic

- heating. *European Food Research and Technology*, 220 (3),406-414.
16. b. Icier,F., Ilicali,C.(2005b). Temperature dependent electrical conductivities of fruit purees during ohmic heating. *Food Research International*, 38, 1135-1142.
- 17.Li,F.D., Li,L.T., Li,Z., Tatsumi,E. (2004).Determination of starch gelatinization temperature by ohmic heating. *Journal of Food Engineering*, 62, 1130120.
18. Tulsiyan,P., Sarang,S., Sastry,S.K. (2008). Electrical conductivity of multicomponent system during ohmic heating. *International Journal of Food Properties* , 11, 233-241.
19. Cristina,S.C., Moura,D.R., Vitali,A.D.A. (1999). A study of water activity and electrical conductivity in fruit juices : Influence of temperature and concentration. *Brazil Journal of Food Technology*, 2, 31-38.
20. Sarang,S., Sastry,S.K., Knipe,L. (2008). Electrical conductivity of fruits and meats during ohmic heating.
21. Legrand,A., Leuliet,J.C., Duquesne,S., Kasteloot,R., Winterton,P., Fillaudeau,L. (2007). Physical,mechanical, thermal and electrical properties of cooked red bean (*Phaseolus vulgaris* L.) for continuous ohmic heating process. *Journal of Food Engineering*, 81, 447-458.
22. Castro,A., Teixeira,J.A., Salengke,S., Sastry,S.K., Vicente,A.A. (2004). Ohmic heating of strawberry products : electrical conductivity measurements and ascorbic acid degradation kinetics. *Innovative Food Science and Emerging Technologies*, 5, 27-36.
23. Fiala,A., Wouters,P.C., Bosch,E.D., Creyghton,Y.L.M. (2001). Coupled electrical – fluid model of pulsed electric field treatment

- in a model food system. *Innovative Food Science and Emerging Technologies*, 2, 229-238.
24. Pongviratchai,P., Park,J.W. Electrical conductivity and physical properties of surimi – potato starch under ohmic heating. *Journal of Food Science*, Volume 72, Issue 9, E 503 –E 507, November/December 2007.
 25. “ The Potato : A Compilation of Information from Every Available Source “ by Eugene H. Grubb, W.S. Guilford.
 26. What Is The Composition of an Apple ? By Andrew Portela, eHow Contribution. Updated : January 14, 2010.
 27. Reznick, D. (1996).Ohmic heating of fluid foods. *Food Technology* (May), 250-251.
 - 28.Sastry,S.K. (1989). A model for continuous sterilization of particulate foods by ohmic heating.In presented at the 5th Int. Cong. Eng. Food. Cologne, Germany, May 28- June 03, 1989.
 29. Handbook of practical X-ray flurescence analysis. By B. Beckhoff, N. Langhoff, B.Kanngiefer, R.Wedell, H.Wolff. Springer, 30-Jun-2006-Chemistry-863 pages.
 30. Tareev,B., Physics of dielectric materials, Mir Publishers, Moscow, 1975, p.219.
 31. Barbora, Canovas G.U, Juliana P and Peleg M., *Engineering Properties of Food, Food Engineering*, Vol.1.
 32. Zhao, Y., Kolbe,E and Flugstad,B (1999). A method to characterize electrode corrosion during ohmic heating. *Journal of Food Process Engineering*, 22,81-89.
 33. Halden,K., De Al Wis, A.A.P and Fryer,P.J. (1990). Changes in the electrical conductivity of foods during ohmic heating. *International Journal of Food Science and Technology*, 25: 9-25. doi : 10.1111/j. 1365-2621,1990. Tb 01055

34. Wei – Chi Wang, Sudhir K. Sastry. Salt diffusion into vegetable tissue as a pretreatment for ohmic heating. EC profiles and vacuum infusion studies. Accepted 15 July 1992. Available on line 3 October 2003.
35. Hasan Yildiz and Taner Baysal. Polyphenoloxidase deactivation kinetics during ohmic heating of grape juice. Available on line 8 August, 2007.
