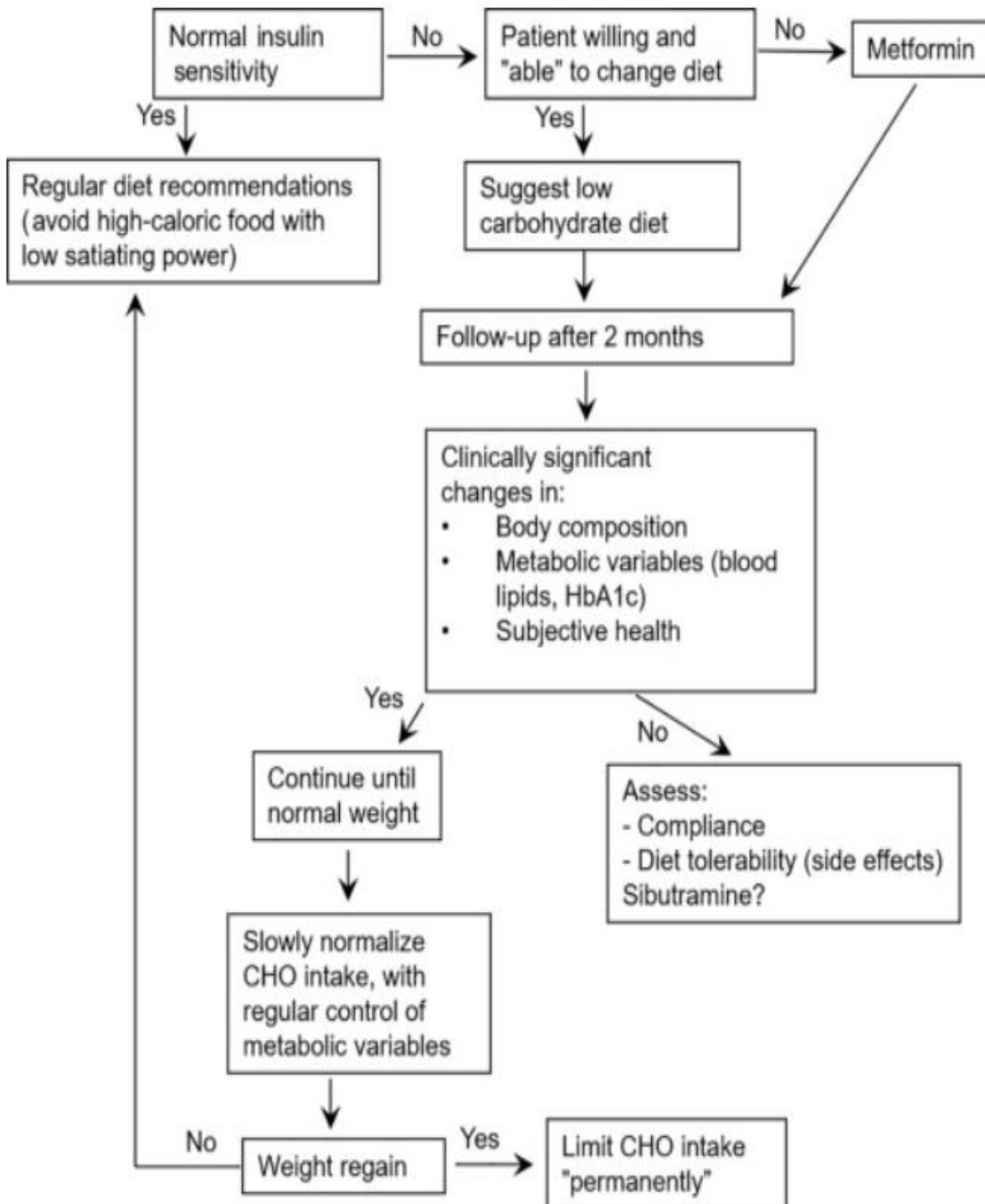
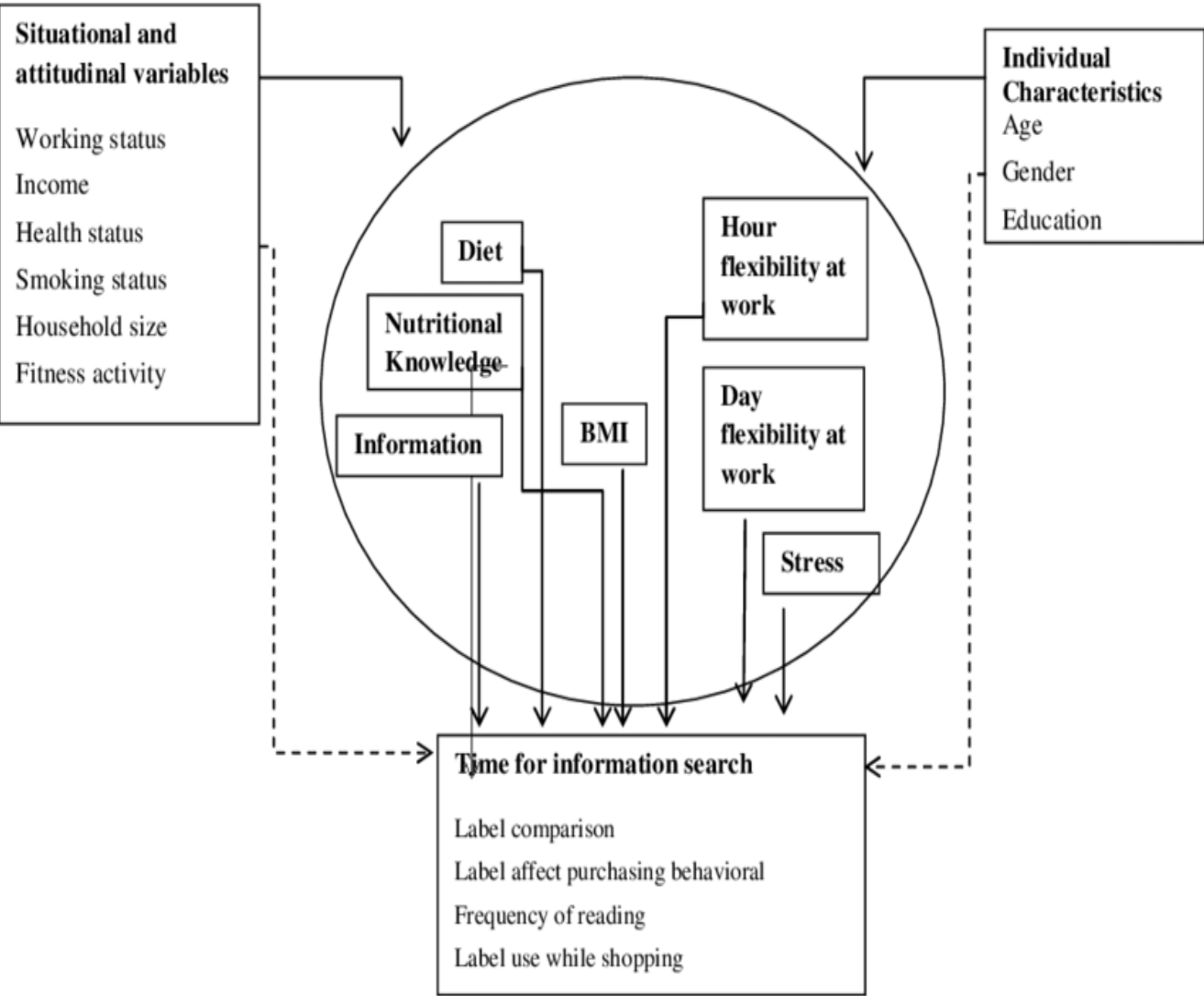


Analysis, Interpretation and Modelling:



PROBLEM SOLUTION DIAGRAM:



Components	Emerging Technologies	Food	Results
Proteins	High pressure processing	Tomatoes, carrots and broccoli	Negligible loss of beneficial substances, higher glucose retardation index and water retention
	High intensity ultrasound	Whey	Increase of charge, hydrophobicity, surface activity, emulsifying properties, solubility, foaming capacity and flexibility
Carbohydrates	Ultrasounds	Grape pomace	Increased extraction yield of hemicelluloses, mannans, xylans and xyloglucans at shorter time
	Ultrasounds	Barley	Increased ultrasound intensity resulted in highest recovery yield and smaller β -glucan molecules
Essential minerals	High pressure processing, high pressure homogenization	Soybean, smoothies, milk, carrots	Changes in minerals balance and solubilization of macromolecules (e.g., protein) associated with them
Polyphenols	High Pressure Processing	Blackberry and strawberry purées	Preservation of the colour , anthocyanins content and antioxidant activity of purées
Vitamins	γ -irradiation	Potatoes	Reduction in Vitamin C

