

Table of contents

Preliminary remarks	I
List of abbreviations	I
List of publications	IV
Conferences	V
Declaration of contribution as co-author	VI
Chapter 1	1
General introduction	1
1 Fruits and fruit juices.....	1
2 Fruit juice preservation.....	2
3 Effects of fruit juice preservation on carotenoids.....	9
4 Analysis of processing effects on carotenoids.....	17
5 Aims of the thesis	27
Chapter 2	37
Effects of thermal pasteurization and ultrasound treatment on the peroxidase activity, carotenoid composition, and physicochemical properties of goldenberry (<i>Physalis peruviana</i> L.) puree	37
1 Introduction	38
2 Material and methods	39
3 Results and discussion.....	43
4 Conclusions	50
Chapter 3	55
Impact of Different Pasteurization Techniques and Subsequent Ultrasonication on the <i>In Vitro</i> Bioaccessibility of Carotenoids in Valencia Orange (<i>Citrus sinensis</i> (L.) Osbeck) Juice	55
1 Introduction	56
2 Material and methods	57
3 Results and discussion.....	62
4 Conclusions	85

Chapter 4.....	95
Effects of carrier agents on powder properties, stability of carotenoids, and encapsulation efficiency of goldenberry (<i>Physalis peruviana</i> L.) powder produced by co-current spray drying.....	95
1 Introduction	96
2 Material and methods	97
3 Results and discussion	102
4 Conclusions	113
Chapter 5.....	119
Concluding remarks.....	119
1 Effects of conventional and alternative pasteurization on carotenoids	119
2 The potential of ultrasonication for the fruit juice industry	122
3 Spray drying of fruit juices.....	131
4 Conclusions	133
Summary	141
Zusammenfassung.....	145
Acknowledgement	149