

## **New process extends shelf-life of fresh juice**

Scientific Utilization Inc. (SUI), the United States, offers PulsePower® process to extend the shelf-life of fresh citrus juice by stabilization of the juice cloud without heating the product. A key benefit of this technique is that the taste, texture and nutritional content of the product is not altered. In-house testing at SUI has shown that the PulsePower arc discharge process can effect in clear water up to a 6 log reduction in bacterial contamination. This is primarily because of high-flux ultraviolet irradiation from the arc discharge.

An advantage of the SUI process over flash pasteurization is that in many cases it appears to deactivate all the isoforms of the pectinase enzyme complex, including those thermally tolerant that are also responsible for cloud destabilization. These enzymes can escape conventional heat pasteurization and result in reduced shelf-life of the product. *Contact: Scientific Utilization Inc., 201, Electronics Blvd. S. W., P.O. Box 6787, Huntsville, AL 35824 0787, the United States. Tel: +1 (256) 7728 555; Fax: +1 (256) 7720 073; E-mail: sui@suip3.com. (Website: www.suip3.com)*