

# Table of Contents

Ultraviolet Light for Processing Fruits and Fruit Products; *T. Koutchma and M. Orłowska*  
High-Pressure Processing; *F. A. N. Fernandes*  
Ultrasound Applications in Fruit Processing; *F. A. N. Fernandes and S. Rodrigues*  
Membrane Applications in Fruit Processing Technologies; *S. DasGupta and B. Sarkar*  
High-Intensity Pulsed Electric Field Applications in Fruit Processing; *I. Aguiló-Aguayo, P. Elez-Martínez, R. Soliva-Fortuny, and O. Martín-Belloso*  
Applications of Ozone in Fruit Processing; *P. J. Cullen and B. K. Tiwari*  
Irradiation Applications in Fruit and Other Fresh Produce Processing; *R. G. Moreira and E. M. Castell-Perez*  
Minimal Processing; *E. de Oliveira Silva, M. do Socorro Rocha Bastos, N. Jair Wurlitz, Z. de Jesus Barros, and F. Mangan*  
Enzyme Maceration; *S. Rodrigues*  
Fruit and Fruit Juices as Vehicle for Probiotic Microorganisms and Prebiotic Oligosaccharides; *S. Rodrigues*  
Freeze Concentration Applications in Fruit Processing; *M. Raventós, E. Hernández, and J.M. Auleda*  
Refrigeration and Cold Chain Effect on Fruit Shelf Life; *J. M. C. da Costa and E. Clemente*  
Vacuum Frying of Fruits Applications in Fruit Processing; *R. G. Moreira*  
Edible Coatings; *H. M. C. de Azeredo*  
Thermal Treatment Effects in Fruit Juices; *F. A. Miller and C. L.M. Silva*  
Effect of Fruit Processing on Product Aroma; *N. Narain and J. de Jesus da Silveira Moreira*  
Sensory Evaluation in Fruit Product Development; *D. dos Santos Garruti, H. Virginia de Vasconcelos Facundo, J. R. Lima, and A. Cardoso de Aquino*  
Index