

Introduction to high pressure processing of fruit and vegetable products. High pressure processing effect on microorganisms in fruit and vegetable products. High pressure processing effects on endogenous enzymes in fruits and vegetables. Packaging system for high pressure processing. Current status of industrial HPP equipment for food processing. High pressure processing effect on nutrients and their stability. Health active components in fruit/vegetable juices treated by high pressure. Sensory Properties of High Pressure Treated Fruit and Vegetable Juices. High pressure processing combined with heat for fruit and vegetable preservation. Examples of Commercial Fruit and Vegetable Juices and Smoothies Cold Pasteurized by High Pressure. Regulatory aspects of High Pressure Processed foods in North America, Europe, Asia, New Zealand and Australia. Conclusions and final remarks