

High Pressure Processing References - I

- Iametti, S., Donnizzella, E., Pittia, P., Rovere, P., Squarcina, N., and Bonomi, F. 1999. Characterization of high-pressure-treated egg albumen. *Journal of Agricultural and Food Chemistry* 47: 3611-3616.
- Ibarz, A., Gonzalez, C., and Barbosa-Canovas, G.V. 2004. Kinetic models for water absorption and cooking time in chickpea soaked and treated by high pressure. *Journal of Food Engineering* 63: 467-472.
- Ichinoseki, S., Nishiumi, T., and Suzuki, A. 2006. Tenderizing effects of high hydrostatic pressure on bovine intramuscular connective tissue. *Journal of Food Science* 71(6): E276-E281.
- Igura, N., Hiro, N., Shimoda, M., and Hayakawa, I. 2003. Effect of hydrostatic pressure on the inactivation of *Salmonella* and *Campylobacter* species at low temperature. *Journal of the Faculty of Agriculture, Kyushu University* 48(1-2): 121-126.
- Ikeuchi, Y., Tanji, H., Kim, K., and Suzuki, A. 1992. Mechanism of heat-induced gelation of pressurized actomyosin: pressure-induced changes in actin and myosin in actomyosin. *Journal of Agricultural and Food Chemistry* 40: 1756-1761.
- Indrawati, I., Ludikhuyze, L.R., Van Loey, A.M., and Hendrickx, M.E. 2000. Lipoxygenase inactivation in green beans (*Phaseolus vulgaris L.*) due to high pressure treatment at subzero and elevated temperatures. *Journal of Agricultural and Food Chemistry* 48: 1850-1859.
- Indrawati, I., Van Loey, A.M., Ludikhuyze, L.R., and Hendrickx, M.E. 2000. Kinetics of pressure inactivation at subzero and elevated temperatures of lipoxygenase in crude green bean (*Phaseolus vulgaris L.*) extract. *Biotechnology Progress* 16: 109-115.
- Indrawati, I., Van Loey, A.M., Ludikhuyze, L.R., and Hendrickx, M.E. 1999. Soybean lipoxygenase inactivation by pressure at subzero and elevated temperatures. *Journal of Agricultural and Food Chemistry* 47: 2468-2474.
- Indyk, H.E., Williams, J.W., and Patel, H.A. 2008. Analysis of denaturation of bovine IgG by heat and high pressure using an optical biosensor. *International Dairy Journal* 18: 359-366.
- Isbarn, S., Buckow, R., Himmelreich, A., Lehmacher, A., and Heinz, V. 2007. Inactivation of avian influenza virus by heat and high hydrostatic pressure. *Journal of Food Protection* 70(3): 667-673.
- Ishii, A., Oshima, T., Sato, T., Nakasone, K., Mori, H., and Kato, C. 2005. Analysis of hydrostatic pressure effects on transcription in *Escherichia coli* by DNA microarray procedure. *Extremophiles* 9: 65-73.

- Ishimaru, D., Sa-Carvalho, D., and Silva, J.L. 2004. Pressure-activated FMDV: potential vaccine. *Vaccine* 22: 2334-2339.
- Ishizaki, S., Tanaka, M., Takai, R., and Taguchi, T. 1995. Stability of fish myosins and their fragments to high hydrostatic pressure. *Fisheries Science* 61(6): 989-992.
- Islam, M.S., Inoue, A., Igura, N., Kato, T., Shimoda, M., and Hayakawa, I. 2003. Inactivation of *Bacillus* spores suspended in physiological salt solution, potage and ketchup by the combination of moderate heat and low hydrostatic pressure. *Journal of the Faculty of Agriculture, Kyushu University* 48(1-2): 143-151.
- Islam, S., Inoue, A., Igura, N., Shimoda, M., and Hayakawa, I. 2006. Inactivation of *Bacillus* spores by the combination of moderate heat and low hydrostatic pressure in ketchup and potage. *International Journal of Food Microbiology* 107(2): 124-130.
- Iucci, L., Patrignani, F., Vallicelli, M., Guerzoni, M.E., and Lanciotti, R. 2007. Effects of high pressure homogenization on the activity of lysozyme and lactoferrin against *Listeria monocytogenes*. *Food Control* 18: 558-565.
- Iwasaki, T., Noshiroya, K., Saitoh, N., Okano, K., and Yamamoto, K. 2006. Studies of the effect of hydrostatic pressure pretreatment on thermal gelation of chicken myofibrils and pork meat patty. *Food Chemistry* 95: 474-483.
- Iwasaki, T., Washio, M., Yamamoto, K., and Nakamura, K. 2005. Rheological and morphological comparison of thermal and hydrostatic pressure-induced filamentous myosin gels. *Journal of Food Science* 70(7): E432-E436.
- Izquierdo, J.F., Alli, I., Gomez, R., Ramaswamy, H.S., and Yaylayan, V. 2005. Effects of high pressure and microwave on pronase and α -chymotrypsin hydrolysis of β -lactoglobulin. *Food Chemistry* 92: 713-719.