

High Pressure Processing References - P

- Paarup, T., Sanchez, J. A., Pelaez, C., and Moral, A. 2002. Sensory, chemical and bacteriological changes in vacuum-packed pressurized squid mantle (*Todaropsis eblanae*) stored at 4°C. *International Journal of Food Microbiology* 74: 1-12.
- Pagán, R., Jordan, S., Benito, A., and Mackey, B. 2001. Enhanced acid sensitivity of pressure-damaged *Escherichia coli* 0157 cells. *Applied and Environmental Microbiology* 67(4): 1983-1985.
- Pagán, R. and Mackey, B. 2000. Relationship between membrane damage and cell death in pressure-treated *Escherichia coli* cells: differences between exponential- and stationary-phase cells and variation among strains. *Applied and Environmental Microbiology* 66(7): 2829-2834.
- Pagán, R., Mañas, P., Alvarez, I., and Condón, S. 1999. Resistance of *Listeria monocytogenes* to ultrasonic waves under pressure at sublethal (manosonication) and lethal (manothermosonication) temperatures. *Food Microbiology* 16: 139-148.
- Pagán, R., Mañas, P., Raso, J., and Condón, S. 1999. Bacterial resistance to ultrasonic waves under pressure at nonlethal (manosonication) and lethal (manothermosonication) temperature. *Applied and Environmental Microbiology* 65(1): 297-300.
- Paidhungat, M., Setlow, B., Daniels, W.B., Hoover, D., Papafragkou, E., and Setlow, P. 2002. Mechanisms of induction of germination of *Bacillus subtilis* spores by high pressure. *Applied and Environmental Microbiology* 68(6): 3172-3175.
- Palhano, F.L., Vilches, T.T.B., Santos, R.B., Orlando, M.T.D., Ventura, J.A., and Fernandes, P.M.B. 2004. Inactivation of *Colletotrichum gloeosporioides* spores by high hydrostatic pressure combined with citral or lemongrass essential oil. *International Journal of Food Microbiology* 95: 61-66.
- Palou, E., Lopez-Malo, A., and Welti-Chanes, J. 2002. Innovative fruit preservation methods using high pressure. In *Engineering and Food for the 21st Century* (J. Welti-Chanes, G.V. Barbosa-Canovas, and J.M. Aguilera, Eds.) CRC Press, NY. Pp 715-725.
- Palou, E., Lopez-Malo, A., Barbosa-Canovas, G.V., Welti-Chanes, J., and Swanson, B.G. 1999. Polyphenyloxidase activity and color of blanched and high hydrostatic pressure treated banana puree. *Journal of Food Science* 64(1): 42-45.
- Palou, E., Lopez-Malo, A., Barbosa-Canovas, G.V., Welti-Chanes, J., Davidson, P.M., and Swanson, B.G. 1998. Effect of oscillatory high hydrostatic pressure treatments on *Byssochlamys nivea* ascospores suspended in fruit juice concentrates. *Letters in Applied Microbiology* 27(6): 375-378.

- Palou, E., Lopez-Malo, A., Barbosa-Canovas, G.V., Welti-Chanes, J., Davidson, P.M., and Swanson, B.G. 1998. High hydrostatic pressure come-up time and yeast viability. *Journal of Food Protection* 61(12): 1657-1660.
- Palou, E., Lopez-Malo, A., Barbosa-Canovas, G.V., Welti-Chanes, J., and Swanson, B.G. 1998. Oscillatory high hydrostatic pressure inactivation of *Zygosaccharomyces bailii*. *Journal of Food Protection* 61(9): 1213-1215.
- Palou, E., Lopez-Malo, A., Barbosa-Canovas, G.V., Welti-Chanes, J., and Swanson, B.G. 1997. Effect of water activity on high hydrostatic pressure inhibition of *Zygosaccharomyces bailii*. *Letters in Applied Microbiology* 24: 417-420.
- Palou, E., Lopez-Malo, A., Barbosa-Canovas, G.V., Welti-Chanes, J., and Swanson, B.G. 1997. High hydrostatic pressure as a hurdle for *Zygosaccharomyces bailii* inactivation. *Journal of Food Science* 62(4): 855-857.
- Palou, E., Lopez-Malo, A., Barbosa-Canovas, G.V., Welti-Chanes, J., and Swanson, B.G. 1997. Kinetic analysis of *Zygosaccharomyces bailii* inactivation by high hydrostatic pressure. *Lebensmittel-Wissenschaft und-Technologie* 30: 703-708.
- Panagou, E.Z., Tassou, C.C., Manitsa, C., and Mallidis, C. 2007. Modelling the effect of high pressure on the inactivation kinetics of a pressure-resistant strain of *Pediococcus damnosus* in phosphate buffer and gilt-head seabream (*Sparus aurata*). *Journal of Applied Microbiology* 102: 1499-1507.
- Pandey, P.K., and Ramaswamy, H.S. 2004. Effect of high-pressure treatment of milk on lipase and γ -glutamyl transferase activity. *Journal of Food Biochemistry* 28: 449-462.
- Pandya, Y., Jewett, Jr., F.F., and Hoover, D.G. 1995. Concurrent effects of high hydrostatic pressure, acidity and heat on the destruction and injury of yeasts. *Journal of Food Protection* 58(3): 301-304.
- Panick, G., Vidugiris, G.J.A., Malessa, R., Rapp, G., Winter, R., and Royer, C.A. 1999. Exploring the temperature-pressure phase diagram of staphylococcal nuclease. *Biochemistry* 38: 4157-4164.
- Paredes-Sabja, D., Gonzalez, M., Sarker, M.R., and Torres, J.A. 2007. Combined effects of hydrostatic pressure, temperature, and pH on the inactivation of spores of *Clostridium perfringens* Type A and *Clostridium sporogenes* in buffer solutions. *Journal of Food Science* 72(6): M202-M206.
- Pares, D., Sager, E., Toldra, M., and Carretero, C. 2001. High hydrostatic pressure as a method to reduce microbial contamination of porcine blood plasma. *Food Science and Technology International* 7(2): 117-121.

- Pares, D., Sagner, E., Toldra, M., and Carretero, C. 2000. Effect of high hydrostatic pressure processing at different temperatures on protein functionality of porcine blood plasma. *Journal of Food Science* 65(3): 486-490.
- Parish, M. 1998. High pressure inactivation of *Saccharomyces cerevisiae*, endogenous microflora and pectinmethylesterase in orange juice. *Journal of Food Safety* 18: 57-65.
- Parish, M.E. 1998. Orange juice quality after treatment by thermal pasteurization or isostatic high pressure. *Lebensmittel-Wissenschaft und-Technologie* 31: 439-442.
- Park, S.J., Park, H.-W., and Park, J. 2003. Inactivation kinetics of food poisoning microorganisms by carbon dioxide and high hydrostatic pressure. *Journal of Food Science* 68(3): 976-981.
- Park, S.W., Sohn, K.H., Shin, J.H., and Lee, H.J. 2001. High hydrostatic pressure inactivation of *Lactobacillus viridescens* and its effects on ultrastructure of cells. *International Journal of Food Science and Technology* 36: 775-781.
- Patazca, E., Koutchma, T., and Balasubramaniam, V.M. 2007. Quasi-adiabatic temperature increase during high pressure processing of selected foods. *Journal of Food Engineering* 80: 199-205.
- Patazca, E., Koutchma, T., and Ramaswamy, H.S. 2006. Inactivation kinetics of *Geobacillus stearothermophilus* spores in water using high-pressure processing at elevated temperatures. *Journal of Food Science* 71(3): M110-M116.
- Patel, H.A., Singh, H., Anema, S.G., and Creamer, L.K. 2006. Effects of heat and high hydrostatic pressure treatments on disulfide bonding interchanges among the proteins in skim milk. *Journal of Agricultural and Food Chemistry* 54: 3409-3420.
- Patridge, J.C., White, E.M., and Douglas, R.H. 2006. The effect of elevated hydrostatic pressure on the spectral absorption of deep-sea fish visual pigments. *The Journal of Experimental Biology* 209: 314-319.
- Patrignani, F., Iucci, L., Lanciotti, R., Vallicelli, M., Maina Mathara, J., Holzapfel, W.H., and Guerzoni, M.E. 2007. Effect of high-pressure homogenization, nonfat milk solids, and milkfat on the technological performance of a functional strain for the production of probiotic fermented milks. *Journal of Dairy Science* 90(10): 4513-4523.
- Patterson, M.F. 2005. Microbiology of pressure-treated foods. *Journal of Applied Microbiology* 98: 1400-1409.
- Patterson, M.F. and Kilpatrick, D.J. 1998. The combined effect of high hydrostatic pressure and mild heat on inactivation of pathogens in milk and poultry. *Journal of Food Protection* 61(4): 432-436.

Patterson, M., Quinn, M., Simpson, R., and Gilmour, A. 1995. Sensitivity of vegetative pathogens to high hydrostatic pressure treatment in phosphate-buffered saline and foods. *Journal of Food Protection* 58(5): 524-529.

Pavia, M., Trujillo, A.J., Guamis, B., and Ferragut, V. 2000. Effectiveness of high-pressure brining of manchego-type cheese. *Lebensmittel-Wissenschaft und-Technologie* 33: 401-403.

Peeters, L. Fachin, D., Smout, C., and van Loey, A. 2004. Influence of B subunit on thermal and high pressure process stability of tomato polygalacturonase. *Biotechnology and Bioengineering* 86(5): 543-549.

Pehl, M., Werner, F., and Delgado, A. 2000. First visualization of temperature fields in liquids at high pressure using thermochromic liquid crystals. *Experiments in Fluids* 29: 302-304.

Peñas, E., Gómez, R., Frías, J., and Vidal-Valverde, C. 2009. Efficacy of combinations of high pressure treatment, temperature and antimicrobial compounds to improve the microbiological quality of alfalfa seeds for sprout production. *Food Control* 20: 31-39.

Peñas, E., Gómez, R., Frías, J., and Vidal-Valverde, C. 2008. Application of high-pressure treatment on alfalfa (*Medicago sativa*) and mung bean (*Vigna radiata*) seeds to enhance the microbiological safety of their sprouts. *Food Control* 19: 698-705.

Penas, E., Prestamo, G., Baeza, M.L., Martinez-Molero, M.I., and Gomez, R. 2006. Effects of combined high pressure and enzymatic treatments on the hydrolysis and immunoreactivity of dairy whey proteins. *International Dairy Journal* 16: 831-839.

Penas, E., Prestamo, G., Polo, F., and Gomez, R. 2006. Enzymatic proteolysis, under high pressure of soybean whey: Analysis of peptides and the allergen Gly m 1 in the hydrolysates. *Food Chemistry* 99: 569-573.

Penas, E., Restani, P., Ballabio, C., Prestamos, G., Fiocchi, A., and Gomez, R. 2006. Evaluation of the residual antigenicity of dairy whey hydrolysates obtained by combination of enzymatic hydrolysis and high pressure treatment. *Journal of Food Protection* 69(7): 1707-1712.

Penas, E., Snel, H., Floris, R., Prestamo, G., and Gomez, R. 2006. High pressure can reduce the antigenicity of bovine whey protein hydrolysates. *International Dairy Journal* 16: 969-975.

Penas, E., Préstamo, G., and Gomez, R. 2004. High pressure and the enzymatic hydrolysis of soybean whey proteins. *Food Chemistry* 85: 641-648.

Penna, A.L.B., Subbarao-Gurram, and Barbosa-Cánovas, G.V. 2007. High hydrostatic

pressure processing on microstructure of probiotic low-fat yogurt. *Food Research International* 40: 510-519.

Penna, A.L.B., Gurram, S., and Barbosa-Canovas, G.V. 2006. Effect of high hydrostatic pressure processing on rheological and textural properties of probiotic low-fat yogurt fermented by different starter cultures. *Journal of Food Process Engineering* 29: 447-461.

Pereda, J., Ferragut, V., Buffa, M., Guamis, B., and Trujillo, A.J. 2008. Proteolysis of ultra-high pressure homogenised treated milk during refrigerated storage. *Food Chemistry* 111: 696-702.

Pereda, J., Jaramillo, D.P., Quevedo, J.M., Ferragut, V., Guamis, B., and Trujillo, A.J. 2008. Characterization of volatile compounds in ultra-high-pressure homogenized milk. *International Dairy Journal* 18: 826-834.

Pereda, J., Ferragut, V., Quevedo, J.M., Guamis, B., and Trujillo, A.J. 2007. Effects of ultra-high pressure homogenization on microbial and physicochemical shelf life of milk. *Journal of Dairy Science* 90(3): 1081-1093.

Pereda, J., Ferragut, V., Guamis, B., and Trujillo, A.J. 2006. Effect of ultra high-pressure homogenisation on natural-occurring micro-organisms in bovine milk. *Milchwissenschaft* 61(3): 245-248.

Perez-Lamela, C., Reed, R.J.R., and Simal-Gandara, J. 2004. High pressure application to wort and beer. *Deutsche Lebensmittel-Rundschau* 100:53-56.

Pérez-Mateos, M., Gomez-Guillen, M.C., Hurtado, J.L., Solas, M.T., and Montero, P. 2002. The effect of rosemary extract and omega-3 unsaturated fatty acids on the properties of gels made from the flesh of mackerel (*Scomber scombrus*) by high pressure and heat treatments. *Food Chemistry* 79: 1-8.

Pérez-Mateos, M. and Montero, P. 2002. Effects of hydrocolloids and high-pressure heating processing on minced fish gels. *European Food Research and Technology* 214: 119-124.

Pérez-Mateos, M., Solas, T., and Montero, P. 2002. Carrageenans and alginate effects on properties of combined pressure and temperature in fish mince gels. *Food Hydrocolloids* 16: 225-233.

Pérez-Mateos, M. and Montero, P. 2000. Response surface methodology multivariate analysis of properties of high-pressure-induced fish mince gel. *European Food Research Technology* 211: 79-85.

Pérez-Mateos, M., Lourenço, H., Montero, P., and Borderías, A.J. 1997. Rheological and biochemical characteristics of high-pressure- and heat-induced gels from blue

- whiting (*Micromesistius poutassou*) muscle proteins. *Journal of Agricultural Food Chemistry* 45: 44-49.
- Pérez-Mateos, M. and Montero, P. 1997. High-pressure-induced gel of sardine (*Sardina pilchardus*) washed minced as affected by pressure-time-temperature. *Journal of Food Science* 62(6): 1183-1188.
- Perrier-Cornet, J.M., Marie, P., and Gervais, P. 2005. Comparison of emulsification efficiency of protein-stabilized oil-in-water emulsions using jet, high pressure and colloid mill homogenization. *Journal of Food Engineering* 66(2): 211-217.
- Perrier-Cornet, J.-M., Tapin, S., Gaeta, S., and Gervais, P. 2005. High-pressure inactivation of *Saccharomyces cerevisiae* and *Lactobacillus plantarum* at subzero temperatures. *Journal of Biotechnology* 115: 405-412.
- Perrier-Cornet, J.-M., Hayert, M., and Gervais, P. 1999. Yeast cell mortality related to a high-pressure shift: Occurrence of cell membrane permeabilization. *Journal of Applied Microbiology* 87: 1-7.
- Perrier-Cornet, J., Marechal, P., and Gervais, P. 1995. A new design intended to relate high pressure treatment to yeast cell mass transfer. *Journal of Biotechnology* 41: 49-58.
- Picart, L., Dumay, E., Guiraud, J.-P., and Cheftel, J.C. 2005. Combined high pressure-sub-zero temperature processing of smoked salmon mince: phase transition phenomena and inactivation of *Listeria innocua*. *Journal of Food Engineering* 68: 43-56.
- Pilavtepe-Çelik, M., Buzrul, S., Alpas, H., and Bozoğlu, F. 2009. Development of a new mathematical model for inactivation of *Escherichia coli* O157:H7 and *Staphylococcus aureus* by high hydrostatic pressure in carrot juice and peptone water. *Journal of Food Engineering* 90: 388-394.
- Pimozić, M., Habulin, M., and Knez, Z. 2003. Thermodynamic properties of the enzymatic hydrolysis of sunflower oil in high-pressure reactors. *Journal of the American Oil Chemists Society* 80(8): 785-788.
- Pin, S., Royer, C.A., Gratton, E., Alpert, B., and Weber, G. 1990. Subunit interactions in hemoglobin probed by fluorescence and high-pressure techniques. *Biochemistry* 29(39): 9194-9202.
- Pina Pérez, M.C., Rodrigo Aliaga, D., Saucedo Reyes, D., and Martínez López, A. 2007. Pressure inactivation kinetics of *Enterobacter sakazakii* in infant formula milk. *Journal of Food Protection* 70(10): 2281-2289.
- Pitta, P., Wilde, P., Husband, F., and Clark, D. 1996. Functional and structural properties of β -lactoglobulin as affected by high pressure treatment. *Journal of Food Science* 61(6): 1123-1128.

Plaza, L., Duvetter, T., Monfort, S., Clynen, E., Schoofs, L., van Loey, A.M., and Hendrickx, M.E. 2007. Purification and thermal and high-pressure inactivation of pectinmethylesterase isoenzymes from tomatoes (*Lycopersicon esculentum*): A novel pressure labile isoenzyme. *Journal of Agricultural and Food Chemistry* 55(22): 9259-9265.

Plaza, L., Sanchez-Moreno, C., Elez-Martinez, P., de Ancos, B., Martin-Belloso, O., and Cano, M.P. 2006. Effect of refrigerated storage on vitamin C and antioxidant activity of orange juice processed by high-pressure or pulsed electric fields with regard to low pasteurization. *European Food Research and Technology* 223: 487-493.

Plaza, L., Munoz, M., de Ancos, B., and Cano, M.P. 2003. Effect of combined treatments of high-pressure, citric acid and sodium chloride on quality parameters of tomato puree. *European Food Research and Technology* 216: 514-519.

Podolak, R., Solomon, M.B., Patel, J.R., and Liu, M.N. 2006. Effect of hydrodynamic pressure processing on survival of *Escherichia coli* 0157:H7 in ground beef. *Innovative Food Science and Emerging Technologies* 7: 28-31.

Polydera, A.C., Stoforos, N.G., and Taoukis, P.S. 2005. Quality degradation kinetics of pasteurized and high pressure processed fresh Navel orange juice: Nutritional parameters and shelf life. *Innovative Food Science and Emerging Technologies* 6: 1-9.

Polydera, A.C., Galanou, E., Stoforos, N.G., and Taoukis, P.S. 2004. Inactivation kinetics of pectin methylesterase of greek navel orange juice as a function of high hydrostatic pressure and temperature process conditions. *Journal of Food Engineering* 62: 291-298.

Polydera, A.C., Stoforos, N.G., and Taoukis, P.S. 2004. The effect of storage on the antioxidant activity of reconstituted orange juice which had been pasteurized by high pressure or heat. *International Journal of Food Science and Technology* 39: 783-791.

Ponce, E., Pla, R., Sendra, E., Guamis, B., and Mor-Mur, M. 1999. Destruction of *Salmonella enteritidis* inoculated in liquid whole egg by high hydrostatic pressure: Comparative study in selective and non-selective media. *Food Microbiology* 16: 357-365.

Ponce, E., Pla, R., Capellas, M., Guamis, B., and Mor-Mur, M. 1998. Inactivation of *Escherichia coli* inoculated in liquid whole egg by high hydrostatic pressure. *Food Microbiology* 15: 265-272.

Ponce, E., Pla, R., Mor-Mur, M., Gervilla, R., and Guamis, B. 1998. Inactivation of *Listeria innocua* inoculated in liquid whole egg by high hydrostatic pressure. *Journal of Food Protection* 61(1): 119-122.

Ponce, E., Pla, R., Sendra, E., Guamis, B., and Mor-Mur, M. 1998. Combined effect of nisin and high hydrostatic pressure on destruction of *Listeria innocua* and *Escherichia coli* in liquid whole egg. *International Journal of Food Microbiology* 43: 15-19.

Pontes, L., Cordeiro, Y., Giongo, V., Villas-Boas, M., Barreto, A., Araújo, J.R., and Silvia, J.L. 2001. Pressure-induced formation of inactive triple-shelled rotavirus particles is associated with changes in the spike protein VP4. *Journal of Molecular Biology* 307: 1171-1179.

Popper, L. and Knorr, D. 1990. Applications of high-pressure homogenization for food preservation. *Food Technology* 44(7): 84-89.

Porretta, S., Birzi, A., Ghizzoni, C., and Vicini, E. 1995. Effects of ultra-high hydrostatic pressure treatments on the quality of tomato juice. *Food Chemistry* 52: 35-41.

Préstamo, G. and Fontecha, J. 2007. High pressure treatment on the tofu fatty acids and acylglycerols content. *Innovative Food Science and Emerging Technologies* 8: 188-191.

Préstamo, G., Pedrazuela, A., Guignon, B., and Sanz, P.D. 2007. Synergy between high-pressure, temperature and ascorbic acid on the inactivation of *Bacillus cereus*. *European Food Research and Technology* 225: 693-698.

Prestamo, G., Palomares, L., and Sanz, P. 2005. Frozen foods treated by pressure shift freezing: Proteins and enzymes. *Journal of Food Science* 70(1): S22-S27.

Prestamo, G., Palomares, L., and Sanz, P. 2004. Broccoli (*Brasica oleracea*) treated under pressure-shift freezing process. *European Food Research Technology* 219: 598-604.

Prestamo, G., Arabas, J., Fonberg-Broczek, M., and Arroyo, G. 2001. Reaction of *B. cereus* bacteria and peroxidase enzymes under pressures >400 MPa. *Journal of Agricultural and Food Chemistry* 49(6): 2830-2834.

Prestamo, G., Lesmes, M., Otero, L., and Arroyo, G. 2000. Soybean vegetable protein (tofu) preserved with high pressure. *Journal of Agricultural and Food Chemistry* 48: 2943-2947.

Prestamo, G. and Arroyo, G. 1999. Protective effect of ascorbic acid against the browning developed in apple fruit treated with high hydrostatic pressure. *Journal of Agricultural and Food Chemistry* 47(9): 3541-3545.

Prestamo, G., Sanz, P.D., Fonberg-Broczek, M., and Arroyo, G. 1999. High pressure response of fruit jams contaminated with *Listeria monocytogenes*. *Letters in Applied Microbiology* 28: 313-316.

Prestamo, G. and Arroyo, G. 1998. High hydrostatic pressure effects on vegetable structure. *Journal of Food Science* 63(5): 878-881.

Pribenszky, C., Du, Y., Molnár, M., Harnos, A., and Vajta, G. 2008. Increased stress tolerance of matured pig oocytes after high hydrostatic pressure treatment. *Animal Reproduction Science* 106: 200-207.

Pribenszky, C., Molnar, M., Cseh, S., and Solti, L. 2005. Improving post-thaw survival of cryopreserved mouse blastocysts by hydrostatic pressure challenge. *Animal Reproduction Science* 87: 143-150.

Pribenszky, Cs., Molnar, M., Cseh, S., and Solti, L. 2004. Survival of mouse blastocysts after low-temperature preservation under high pressure. *Acta Veterinaria Hungarica* 52(4): 479-487.

Puppo, C., Chapleau, N., Speroni, F., de Lamballerie-Anton, M., Michel, F., Anón, C., and Anton, M. 2004. Physicochemical modifications of high-pressure-treated soybean protein isolates. *Journal of Agricultural and Food Chemistry* 52: 1564-1571.