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A REVIEW ON CONVENTIONAL TECHNIQUES TO ULTRASONIC TECHNIQUE FOR INACTIVATION OF FUNGI

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Abstract

The demand for higher-quality food items globally has led to an increase in novel methods for food pasteurization. The current paper aims to emphasize the efficacy of ultrasonic technique and to provide an overview of the most recent research in ultrasonic application for the decontamination of fungi in food items. Thus, the relevant article about using ultrasound to inactivate mycotoxins and fungi. For food items, ultrasound (US) is regarded as a non-thermal disinfection technique. In the ultrasonic, pathogens are destroyed by the energy released as a result of the sonic phenomena. The affordability, environmental friendliness, and lack of detrimental effects on the food structure and organoleptic qualities of food products make this method useful. In general, ultrasonic techniques have been used in the food industry to reduce the microbial level of food items during processing.

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