

## BIBLIOGRAFÍA

- AATCC. 1992. Calculation of Small Color Differences for Acceptability. 322-324.
- Adam, H. W.; Yawger, E. S. 1961. Enzyme inactivation and color of processed (fresh) peas. *J. Food Technol.* 15:314-317.
- Adams, J. B. 1991. Review: Enzyme inactivation during heat processing of food-stuffs. *J. Food Sci. Technol.* 26:1-20.
- Åkerberg, A. K. E.; Liljeberg, H. G. M.; Granfeldt, Y. E.; Drews, A. W.; Björck, M. E. I. 1998. An in vitro method based on chewing, to predict resistant starch content in foods allows parallel determination of potentially available starch and dietary fiber. *J. Nutr.* 128:651-660.
- Aldoori, H. W.; Giovannucci, L. E.; Rockett, R. H.; Sampson, L.; Rimm, B.E.; Willett, C. W. 1998. A prospective Study of Dietary Fiber Types and Symptomatic Diverticular Disease in Men. *J. Nutr.* 128: 714-719.
- Alvarado, J. D.; Viteri, N. P. 1989. Efecto de la temperatura sobre la degradación aeróbica de vitamina C en jugosa de frutas cítricas. *Archivos latinoamericanos de nutrición.* 39(4):601-612.
- Anthon, G. E.; Sekine, Y.; Watanabe, N.; Barret, D. M. 2002. Thermal inactivation of pectinmethylesterase, polygalacturonase and peroxidase in tomato juice. *J. Agric. Food Chem.* 50:6153-6159.

- Arenas, O. M.; Valdez, E. M.; Islas, H. J. 1994. Establecimiento de un Cultivo de Maracuyá (*Passiflora edulis var. flavicarpa*) en Campo: Evaluación de las Características Físicas y Químicas de los Frutos para su Posible Aplicación Tecnológica. Memorias del Primer Congreso de Fruticultura Tropical. Colegio de Posgraduados. Chapingo México.
- AOAC. 2000. Official Methods of Analysis of Analysis. (Ed. Horwitz, W). Gaithersburg, Maryland EUA.
- Aparecida de Asis, S.; Geraldo, M. B. A.; Geraldo, G. D.; Mascareñas, F. O. M. 2002. Partial purification and characterization of pectin methylesterase from acerola (*Malpighia glabra* L.). J. Agric. Food Chem. 50:4103-4107.
- Arbaisah, S.; Sabih, B.; Junainah, A.; Jamilah, B. 1997. Purification and properties of pectinesterase from soursop (*Annona muricata* L.) pulp. Food Chem. 59: 33-40.
- Argaiz, A. 1994. Thermal inactivation kinetics of pectinesterase in acidified papaya nectar and purees. Revista Española de Ciencia y Tecnología de Alimentos.
- Argaiz, A.; López-Malo, A. 1995. Cinéticas de primer cambio en sabor, desarrollo de sabor a cocido e inactivación de pectinesterasa en nectars y purés de mango y papaya. Rev. Esp. Cienc. Aliment. 35 (1): 92-100.
- Argaiz, A.; López-Malo, A. 1996. Kinetics of first change on flavour, cooked flavour development and pectinesterase inactivation on mango and papaya nectars and purees. Fruit Processing 6: 148-150.

- Arjona, H. E.; Matta, F. B.; Graner, O. 1991. Growth and composition of passion fruit (*Passiflora edulis*) and maypop (*Passiflora incarnata*). Hortsciencie 26: 921-923.
- Alzamora, S. M.; Tapia, M. S.; López-Malo, A. 2000. Minimally processed fruits and vegetables. Fundamental Aspects and Application. Aspen Publishers, Inc. Gaithersburg. Maryland, EUA.
- Avila, I. M. L. B.; Silva, C. L. M. 1999. Modelling kinetic of thermal degradation of colour in peach puree. J. Food Eng. 39: 161-166.
- Aylward, F.; Haisman, D. R. 1969. Oxidation System in Fruits and Vegetables-Their Relation to the Quality of Preserved Products. En: Advances in Food Research. (Eds. Chichester, C. O.; Mrak, E. M.; Stewart, G. F). Vol. 17. Academia Press. New York, EUA.
- Badui, D. S. 1999. Química de los Alimentos. Pearson Educación. México.
- Ball, C. 1928. Mathematical solution of problems on thermal processing of canned foods. Univ. Calif. Publ. Public Health 1:230
- Barret, D. M.; Lund, D. B. 1989. Effect of oxygen on thermal-degradation of 5-methyl-5,6,7,8-tetrahydrofolic acid. J. Food Sci. 54:146-149.
- Bellisle, R.; Diploc, A. T.; Hornstra, G. 1998. Functional Foods Science in Europe. British J. Nutr. 190-193.

- Berner, L.; O'Donnell, J. 1998. Functional foods and health claims legislation: Applications to dairy foods. *Intl. Dairy J.* 8:355-362.
- Belitz, H. D.; Grosch, W. 1988. *Química de alimentos*. 2ª ed. Zaragoza: Ed. Acribia. España.
- Benítez, K. 2003. Dependencia en la temperatura de cambios en atributos sensoriales, inactivación enzimática y degradación de ácido ascórbico durante tratamiento térmico de pasteurización en puré y néctar de guanábana. Universidad de las Américas, Puebla, México.
- Benno, Y.; Endo, K.; Shiragami, N.; Sayama, K.; Mitsuoka, T. 1987. Effect of raffinose intake on human fecal microflora *bifidobacterium*. *Am. J. Clin. Nutr.* 44: 59-63.
- Beveridge, T.; Harrison J. E. 1987. Nonenzymatic browning in pear juice concentrate at elevated temperatures. *J. Food Sci.* 49: 1335-1340.
- Brassart, D.; Schiffrin, E. J. 2000. Pre-and Probiotics. En: *Essentials of Functional Foods*. (Eds. Schmidl M.K, Labuza T.). Aspen Publication Gaithersburg. Maryland, EUA.
- Brassart, D.; Schiffrin, E. J. 1997. The use of probiotics to reinforce mucosal defense mechanisms. *Trends Food Sci Technol* 9: 321-326.
- Brennan, J. G.; Butters, J. R.; Cowell, N. D.; Lilly, A. E. V. 1980. *Las operaciones de la Ingeniería de los Alimentos*. Editorial Acribia. Zaragoza España.

- Blecker, C.; Fougnes, C.; Van Herck, J. C.; Chevalier, J. P.; Paquot, M. 2002. Kinetic study of the acid hydrolysis of various oligofructose samples. *J. Agric. Food Chem.* 50: 162-1607.
- Bielig, H. J.; Hofsommer, H. 1981. Zur Analitic des Passionsfruchtsates.Sonderherft Flussiges Obst 48: 189-196.
- Bigelow, W.; Esty, J. 1920. Thermal death point in relation to time of typical thermophylic organisms. *J. Infect Diseases* 27: 602-617.
- Boyle, F. P.; Shaw, T. N.; Sherman, G. D. 1995. *Food Engineering.*27 (9):94-184.
- Burkitt, D. P.1973. Some diseases characteristic of modern Western societies. *Lancet* 2: 1048-1412.
- Cameron, R. G.; Grohmann, K. 1995. Partial purification and thermal characterization of pectinmethylesterase from red grapefruit finisher pulp. *J. Food Sci.* 62:821-825.
- Casimir, D. J.; Kefford, J. F.; Whitfield, F. B. 1981. Technology and flavor chemistry of passion juices and concentrates. *Advances in Food Research* 27:243-295.
- Calixto, F. S.; García, A. A.; Goñi, I.; Bravo, L. 2000. In Vitro Determination of the Indigestible Fraction in Foods: An Alternative to Dietary Análisis. *J. Agric. Food Chem.* 48:3342-3347.

- Copenhagen Pectin A/S. 1993. Handbook for the Fruit Processing Industry. Wilmington, Delaware, USA.
- Coussement, P. 1995. Inulin and Oligofructose as Dietary Fiber: Analytical, Nutritional and Legal Aspects. AOAC International Workshop on Definition and Analysis of Complex Carbohydrates/Dietary fiber, in press.
- Cummings, J. H.; Macfarlane, G. T.; Englyst, H. H. 2001. Prebiotic digestion and fermentation. *Am. J. Nutr. (Supplement)* 73:415-420.
- Clydesdale, F. 1997. A Proposal for the Establishment of Scientific Criteria for Health Claims for Functional Foods. *Nutrition Rev* 55:413-422.
- Chan, H. T.; Chang, T. S. K.; Chenchin, E. 1972. Nonvolatile acids of passion fruit juice. *J. Agric. Food Chem.* 20(1):110-112.
- Chan, H. T. 1993. Passion fruit, papaya and guava juices. In fruit juice processing technology (Nagy, S.; Chen, C. S., Shaw, P. eds.). Auburdale, Florida: Agscience, Inc.
- Chang, L. W. S.; Morita, L. L.; Yamamoto, H.Y. 1964. Papaya pectinesterase inhibition by sucrose. *Food Technol.* 18:218-222.
- Davidson, M. H.; Dugan, L. D.; Stocki, J.; Dicklin, M. R.; Maki, K. C.; Coletta, F.; Cotter, R.; McLeod L.; Hoersten, K. 1998. A Low-Viscosity Soluble-Fiber Juice Supplement Fails to Lower Cholesterol in Hypercholesterolemic Men and Women. *J. Nutr.* 128: 1927-1932.

- Coronel, A. C. 2003. Cinética de inactivación enzimática y de degradación de sabor en función de la temperatura en jugo de piña. Universidad de las Américas, Puebla, México.
- Dastur, K.; Weckel, K. G.; Von Elbe. 1968. *Journal Food Technol.* 22: 1176.
- Desrosier, N. W. 2003. *Conservación de Alimentos*. Ed. Grupo Patria Cultural, México.
- Fayyaz, A.; Asbi, B.; Chazali, H.; Che-Man, Y.; Jinap, S. 1995. Kinetic of papaya pectinesterase. *Food Chem.* 53: 391-396.
- Flamm, G.; Glismann, W.; Kritchevsky, D.; Prosky, L.; Roberfroid, M. 2001. Inulin and Oligofructose as Dietary Fiber: A Review of the Evidence. *Critical Reviews in Food Sci. Nutr.* 41 (5):353-362.
- Fuller, R. 1989. Probiotics in man and animals. *J. Appl. Bacteriol.* 66:365-378.
- Gallaher, D. 2000. Dietary Fiber and its Physiological Effects. En: *Essentials of Functional Foods*. (Eds. Schmidl, M. K.; Labuza, T) Aspen Publication Gaithersburg, Maryland, EUA.
- Garduño, T. A. 2000. Son amplias las posibilidades de producir en México bebidas funcionales a base de jugos de frutas. *Industria Alimentaria.* 4:4-8.
- Gibson, G. R. 1999. Dietary Modulation of the Human Gut Microflora Using the Prebiotics Oligofructose and Inulin. *J. Nutr.* 1438-1441.

- Gibson, G. R.; Roberfroid, M. B. 1995. Dietary Modulation of the human colonic microflora: introducing the concept of prebiotics. *J. Nutr.* 125:1401-1412.
- Giovane, A.; Quagliuolo, L.; Castaldo, D.; Servillo, L.; Balestrieri, C. 1990. Pectin methyl esterase from actinidia chinensis fruits. 29: 2821-2823.
- Glenn, R.; Gibson, G. R.; Fuller, R. 2000. Aspects of in Vitro Research Approaches Directed Toward Identifying Probiotics and Prebiotics for Human Use. *J. Nutr.* (Supplement) 130:391-395.
- Halliam, M. 2000. Functional food: How big is the market? *World of food ingredients*12:50-53.
- Heinz, E. K.; Tressel R. 1983. *Journal Agric. Food Chem.* 31: 998-1002.
- Holdsworth, S. D. 1997. *Thermal processing of packaged foods.* Ed. Blackie Academic & Professional. London.
- Homnava; Rogers; Eiteniler. 1990. Provitamin A activity of Specialty Fruit marketed in the United States. *J. Food Comp. and Analysis* 3: 119-133.
- Hosoya, N. 1998. Health Claims in Japan. *Japanese J. Nutr.* 1:1-11.
- Hosoya, N.; Dhorraintra, B.; Hidaka, H. 1988. Utilization of fructooligosaccharides in man as energy resource. *J. Clinic. Biochem. Nutr.* 5: 67-74.
- Hsu, C. P.; Deshpande, S. N.; Desrosier, N. W. 1965. Role of pectinmethylesterase in firmness of canned tomatoes. *J. Food Sci.* 30:583-588.



- Jangtiani, J.; Chang Jr., H. T.; Sakai W. S. 1998. Passion Fruit In B. Scweigert (Ed). Tropical Fruit Processing. Foods Science and Technology a Series of Monographs. Academic Press Inc. San Diego Calif.
- Jay, J. M. 1973. Modern Food Microbiology. Aspen Publishers, Inc. Gaithersburg, Maryland EUA.
- Jenkins, D. J. A.; Kendall, C. W. C.; Vuksan, V.; Vidgen, E.; Parker, T., Faulkner, D.; Mehling, C. C.; Garsetti, M.; Testolin, G.; Cunnane, S. C.; Ryan, M. A.; Corey, P. N. 2002. Soluble fiber intake at dose approved by the US Food and Drug Administration for a claim of health benefits: serum lipid risk factors for cardiovascular disease assessed in a randomized controlled crossover trial. Am. J. Nutr. 75:834-839.
- Jiménez, A.; Gutierrez, G. 2001. Color. En: Métodos para medir propiedades físicas en Industria de Alimentos (Editores: Alvarado, J. D.; Aguilera, J. M). Ed. Acribia, España.
- Johnson, J. R.; Braddock, R. J.; Chen, C. S. 1995. Kinetics of ascorbic acid loss and nonenzymatic browning in orange juice serum: experimental rate constants. J. Food Sci. 60(3): 502-505.
- Jordan, M. J.; Goodner, K. L.; Shaw, P. E. 2002. Characterization of the Aromatic Profile in Aqueous Essence and Fruit Juice of Yellow Passion Fruit (*Passiflora edulis Sims F. Flavicarpa degner*) by GC-MS and GC/O. J. Agric. Food Chem. 50: 1543-1528.

- Kay, R. M. 1982. Dietary Fiber. *Journal of Lipid Research* 23: 221-242.
- Kaplan, A. M.; Esselen, W. B.; Fellers, C. R. 1949. *Ind. Eng. Chem.* 41, 2017.
- Labuza, T. P. 1972. Nutrient losses during drying and storage of dehydrated foods. *Crit. Rev. Food Technol.* 3:217.
- Labuza, T. P. 2000. Functional Foods and Dietary Supplements: Product Safety, Good Manufacturing Practice Regulations and Stability Testing. En: *Essentials of Functional Foods*. (Eds. Schmidl, M. K, Labuza, T) Aspen Publication Gaithersburg, Maryland, EUA.
- Lamikanra, O. 2002. Enzymatic Effect on Flavor and Texture of Fresh-cut Fruit and Vegetables. In: *Fresh-Cut Fruit and Vegetables Science, Technology and Market*. (Ed. Lamikanra, O). CRR Press LLC. London.
- Landgraf, H. 1991. A situação da cultura do maracujazeiro no Brasil a suas perspectivas como o mercado externo. (Eds: Rebouças, A.; Ferreira F. R.; Vaz, R. L). *A cultura do maracuja no Brasil*. Janoticabal: Fundação de Estudos e Pesquisas em Agronomia, Medicina y zootecnia.
- Larrata, B.; Loiudice, R.; Giovane, A.; Quagliuolo, L.; Servillo, L.; Castaldo, D. 1995. Thermostability of three pectinesterase isoenzymes in tomato fruit. *Food Chem.* 52: 415-418.
- Larmond, E. 1970. *Methods for sensory evaluation of food*. Publication 1284. Canada Department of Agriculture. Food Research Institute. Ottawa, Canada.

- Lanza, E.; Butrum, R. R. 1986. A critical review of food fiber analysis and data. J. Am. Diet. Assoc. 86: 732-741.
- Laratta, B.; Loiudice, R.; Giovane, A.; Quagliuolo, L.; Servillo, L.; Castaldo, D. 1995. Thermostability of three pectinesterase isoenzymes in tomato fruit. Food Chem. 52: 414-418.
- L'homme, C.; Puigserver, A.; Biagini, A. 2003. Effect of food-processing on the degradation of fructooligosaccharides in fruit. Food Chem. 82: 533-537.
- Lewis, M.; Heppell, N. 2000. Pasteurization Continuous: Thermal Processing of Foods Pasteurization and UHT Sterilization. Aspen Publishers, Inc. EUA.
- Ling, S. F.; Fang, T. T. 1985. Standardization on the inspection of natural juice. 7. Analysis of juice component distribution patterns of passion fruit (*Passiflora edulis*) of Taiwan. Taipei, Taiwan: College of Agriculture, National Taiwan University.
- Liao, M. L.; Seib, P. A. 1987. Selected reactions of ascorbic acid related to foods. Food Technol. 41: 104-107.
- Luh, B. S. 1971. Tropical fruit beverages. In: Tressler, D. K.; Joslyn, M. A (eds.). Fruit and Vegetables Juice Processing Technology. Westport, Conn: The AVI Publishing Company, Inc.
- Lund, D. B. 1977. Design of thermal process for maximizing nutrient relation. Food Tech. 25(2): 71-78.

- Lund, D. 1975. Effects of heat processing on nutrients. En: Nutritional evaluation of Food Processing. (Eds: Harris, R.; Karmas). The AVI Publishing Co. Inc. Westport EUA.
- Meyer, L. H. 1960. Food Chemistry. Reinhold Publishing Corporation. New York, EUA.
- McEvily, A.; Iyengar, R.; Otwell, W. 1992. Inhibition of enzymatic browning in foods and beverages. Crit. Rev. Food Sci. Nutr. 32: 253-273.
- McPherson, K. R. 1982. Dietary fiber. J. Lipid Research 23: 221-242.
- MacNeil, N. I. 1984. The contribution of the large intestine to energy supplies in man. Am. J. Clin. Nutr. 39:338-42.
- Madar, Z.; Odes, H. S. 1990. Dietary fiber in metabolic diseases. In Dietary Fiber Research. R. Paoletti.1-65.
- Marshall, M.; Marcy, J.; Braddock, R. 1985. Effect of total solids level on heat inactivation of pectinesterase in Orange Juice. J. Food Sci. 50: 220-222.
- Menrad, K. 2003. Market and Marketing of Functional Food in Europe. J. Food Eng. 56:181-188.
- Mercadante, A. Z.; Britton, G.; Rodríguez-Amaya, D. B. 1998. Carotenoids from Yellow Passion Fruit (*Passiflora edulis*). J. Agric. Food Chem. 46: 4102 - 4106.
- Ming-Long, L.; Seib, P. A. 1988. Chemistry of *L*-ascorbic acid related to foods. Food Chem. 30: 289-312.

- Moreira, J. L. 1980. *Materia Prima: Serie de Frutas Tropicales: Maracuja*. San Paulo. Brasil.
- Moreno, O. I. 2003. Dependencia en la temperatura de cambios en atributos sensoriales, inactivación enzimática y microbiana, y degradación de ácido ascórbico durante tratamientos de pasterización en purés y néctares de mango-piña. Universidad de las Américas, Puebla, México.
- Morton, J. 1987. Passion fruit. En: *Fruits of warm climates* (Eds. Dowling, C. F.; Morton, J). Creative Resource Systems, Inc EUA.
- Nascimento, T. B.; Ramos J. D.; Menezes J. B. 1996. Physical chemical characterization of the yellow passion fruit (*Passiflora edulis* F. Flavicarpa Deg.) grown in different season. In: Sociedade Brasileiro de Fruticultura (eds), XVI. Resumos. Area de Reproduções Gráficas do IPAR. Londrina, Pr Brasil: 20-25:483.
- Nath, N.; Ranganna, S. 1977. Time/Temperature relationship for thermal inactivation of pectinesterasa in mandarin orange (*Citrus reticulata* Blanco) juice. *J. Food. Techonol.* 12: 411 - 419.
- Nath, N.; Ranganna, S. 1981. Determination of thermal schedule for Totopuri mango. *J. Food Technol.* (15): 255-264.
- Nath, N.; Ranganna, S. 1983. Heat transfer characteristics and process requirements of hot-filled guava pulp. *J.Food Technol.* 18:317-326.

- Ohlsson, T. 1980. Temperature dependence of sensory quality changes during thermal processing. *J. Food. Sci.* 45: 836-839
- Periago, M. J.; Ros, G.; López, M. C.; Martínez; Rincón, F. 1993. Componentes de la fibra dietética y sus efectos fisiológicos. *Rev. Esp. Cienc. Tecnol. Aliment.* 33(3):229-246.
- Prosky, L. 1999. Inulin and Oligofructose Are Part of the Dietary Fiber Complex. *J. AOAC International* 82: 223-226.
- Pruthi, J. S. 1963. Physiology, Chemistry and Technology of Passion fruit. En: *Advances in Food Research*. (Eds. Mrak, E. M.; Stewart, G. F). *Advances in Food Research* NY: Academic Press.
- Ramírez, R. M. M. 2002. Cinética de inactivación enzimática y de degradación de color en función de la temperatura en puré y néctar de mango. Universidad de las Américas, Puebla, México.
- Remacha, J. E.; Ibarz, A.; Giner, J. 1992. Evolución del color por efecto de la temperatura en pulpas de fruta. *Rev. Alimentaría.* 234:59-68.
- Rillo, L.; Castaldo, D.; Giovane, A.; Servillo, L., Balestrieri, C.; Quagliuolo, L. 1992. Purification and properties of pectin methylesterase from mandarin orange fruit. *J. Agric. Food Chem.* 40: 591-593.
- Roberfroid, M. B. 1993. Dietary fiber, inulin and oligofructose: a review comparing their physiological effects. *Crit. Rev. Food Sci. Nutr.* 33:103.

- Roberfroid, M. B. 1999. Dietary fiber properties and health benefits of non-digestible oligosaccharides. En: *Complex Carbohydrates in Foods*. (Eds. Sungsoo, C. S.; Prosky, L.; Dreher, M) Marcel Dekker Inc. New York, EUA.
- Roberfroid, M. B. 2000. Concepts and strategy of functional food science: the European perspective. *Am. J. Nutr.* 660-1664.
- Roberfroid, M. B. 2001. Prebiotics: preferential substrates for specific germs? *A. J. Nutr. (Supplement)* 73: 406-409.
- Rodrigo, M. 1981. Optimización del proceso de esterilización-cocción: bases científicas. Simposio Internacional. Instituto de Agroquímica y Tecnología de Alimentos. Valencia, España.
- Rodrigo, M.; Safon, J. 1982. Optimización del proceso de esterilización-cocción: bases científicas. *Rev. Agroquí. Technol. Aliment.* 22(1):22-38.
- Rodrigo, M.; Martínez, A.; Caballero, B. M. 1990. Medida de la termorresistencia de los microorganismos I. Termobacteriología. *Rev. Agroquí. Technol. Aliment.* 30(2): 174-188.
- Rodrigo, M., Safon, J. 1982. Optimización del proceso de esterilización-cocción. Bases científicas. *Rev. Agroquí. Technol. Aliment.* 22(1):22-38.
- Romero-Rodríguez, M. A.; Vazquez-Oderi, M. L.; López-Hernández, J.; Simal-Lozano J. 1994. Composition of bacalao, feijoa, passion fruit and tamarillo produced in Galicia (NW Spain). *Food Chem.* 49: 251-255.

- Rostchil, G.; Van Vliet, C.; Karsentr, A. 1975. Pasteurization conditions for fruit juices and comminuted products of Israeli citrus fruits. *J. Food Technol.* 10(1):29.
- Sadler, G. D.; Parish, M. E.; Wicker, L. 1992. Microbial, enzymatic and chemical changes during storage of fresh and processed orange juice. *J. Food Sci.* 5(5): 1187-1197.
- Sáenz, C.; Sepúlveda, E.; Navarrete, A.; Rustom, A. 1998. Influence of harvest season on the characteristics of purple passion fruit (*Passiflora edulis* Sims) and its juice. *Food Sci. Technol. International* 4:45-51.
- Salvin, J. 1987. Dietary fiber : Classification, chemical analyses, and food sources. *J. Am. Diet. Assoc.* 87: 1164-1171.
- Salminen, S., Boutron, C. ; Boutron-Ruault, M. C. 1998. Functional Food Science and Gastrointestinal Physiology and Function. *British J. Nutr. (Supplement)*.147-171.
- Saura; Calixto, F.; Goñi, I: 1987. Valoración de la idoneidad de fibras alimentarias: Nuevos aspectos a considerar. *Rev. Alimentaria.* 6:27-30.
- Saguy, I.; Kopelman, I. J.; Mizrah, S. 1978. Simulation of ascorbic acid stability during heat processing and concentration of grapefruit juice. *J. Food Process Engineering.* 2: 213-225.
- Shallenberger, R. S.; Mattick, L. R. 1983. Relative stability of glucose and fructose at different acid pH. *Food Chem.* 12: 159-165.



- Schneeman, B. 2000. Relationship of Food, Nutrition, and Health. In: Essentials of Functional Foods. (Eds. Schmidl, M. K.; Labuza, T) Aspen Publication Gaithersburg, Maryland, USA.
- Schwentenius, R.; Gómez, M. A. 1996. La producción en México del maracuyá. Revista Claridades Agropecuarias. Universidad de Chapingo 1-11.
- Senter, S. D.; Horvat, R. J.; Payne, J. A. 1992. Comparative Analysis of Juice from Passion Fruit, Maypopos and Tetraploid Passion Fruit Hybrids. Northern Nut Growers Association Annual Report 83: 120-126.
- Sepúlveda, E.; Sáenz, C.; Navarrete, A.; Rustom, A. 1996. Parámetros de color en jugos de granadilla (*Passiflora edulis* Sims): influencia de la época de cosecha de la fruta. Food Science and Technology International 2: 1-5.
- Seymour, T. A.; Preston, J. F.; Wicker, L. 1991. Stability of pectinesterase of marsh white grapefruit pulp. J. Agric. Food Chem. 39:1075-1079.
- Silva, F.; Silva, C. 1999. Colour changes in thermally processed cupuaçu (*Theobroma grandiflorum*) puree: critical times and kinetics modelling. Int. J. Food Sci. Technol. 34:87-94.
- Snir, R.; Koehler, P. E.; Sims, K. A.; Wicker, L. 1996. Total and thermostable pectinesterase in citrus juices. J. Food Sci. 61:379-382.
- Stauffer, C. E. 1989. Enzyme assays for food scientists. An Avi Book. New York. EUA.

- Simon, C. M.; Harvey, T.; Chan, J. R., Nakayama, T. O. M. 1974. Passion Fruit Starch and Effect on Juice Viscosity. *Journal of Food Science* 39:431-433.
- Stumbo, C. R. 1973. Death of Bacteria Subjected to Moist Heat. En: *Thermobacteriology in Food Processing*. 2<sup>a</sup> Ed. (Ed. Stumbo, C. R.) Academic Press, London.
- Sobota, L.; Brátova, M.; Šlemrová, M.; Maňák, J.; Vižd'a, J.; Zadár, Z. 1997. Inulin as the soluble Fiber in Liquid Enteral Nutrition. *J. Nutr.* 13: 21-25.
- Somogy, L., Ramaswamy, H., Hui, Y. 1996. Processing fruits science and technology. Vol. 1 & 2. Technomic Publishing Co. Lancaster PA. EUA.
- Swi-Bea; Wu J; Ming-Jen, S. 1996. Tropical Fruits. En: *Processing Fruits: Science and Technology- Volume 2*. (Eds. Somogyi, L.; Barrett, D. M.; Hui, Y. H) Technomic Publishing AG. Pennsylvania, EUA.
- Schneeman, B. 2000. Relationship of Food, Nutrition, and Health. En: *Essentials of Functional Foods*. (Eds. Schmidl, M. K.; Labuza, T) Aspen Publication Gaithersburg, Maryland, USA.
- Sun, D.; Wicker, L. 1996. pH affects marsh grapefruit pectinesterase stability and conformation. *J. Agric. Food Chem.* 44: 3741-3745.
- Talcott, S. T.; Percival, S.; Moore, J. P.; Charity, C. 2003. Phytochemical Composition and Antioxidant Stability of Fortified Yellow Passion Fruit (*Passiflora edulis*). *J. Agric. Food Chem.* 51: 935 – 941.

- Toledo, R. 1991. Fundamentals of Food Process Engineering. 2<sup>a</sup> Edición.
- Tominaga, T.; Dubourdieu, D. 2000. Identification of Cysteinylated Aroma Precursors of Certain Volatile Thiols in Passion Fruit Juice. *J. Agric. Food Chem.* 48: 2874 - 2876
- Trowell, H.; Southgate, D. A.; Wolever, T. M. S., Leeds, A. R., Gassull, M. A.; Jenkins, D. J. A. 1976. Dietary fiber redefined. *Lancet* 1:967.
- Van den Broeck, I.; Ludikhuyze, L. R.; Van Loey, A. M.; Weemaes, C. A. Hendrickx, M. E. 1999. Thermal and combined pressure-temperature inactivation of orange pectinesterasa: influence of pH and additives. *J. Agric. Food Chem.* 47: 2950-2958.
- Van den Broeck, I.; Ludikhuyze, R. L.; Van, L. M. A.; Hendrickx, E. M. 2000. Effect of Temperature and/or Pressure on Tomato Pectinesterase Activity. *J. Agric. Food Chem.* 48:551-558.
- Van den Broeck, I.; Ludikhuyze, R. L.; Van, L. M. A.; Hendrickx, E. M. 2000. Inactivation of Orange Pectinesterase by Combined High-Pressure and-Temperature Treatments: A Kinetic Study. *J. Agric. Food Chem.* 48:1960-1970.
- Van Loo, J.; Cummings, J., Delzenne, N.; Englyst, H.; Franck, A.; Hopkins, M.; Kok, N.; Macfarlane, G.; Newton, D.; Quigley, M.; Roberfroid, M.; Vliet, T. V.; Heuvel, E. 1999. Functional food properties of non-digestible oligosaccharides: a consensus report from the ENDO project (DGXII AIRII-CT94-1095). *British J. Nutr.* 81: 121-132.

- Versteeg, C.; Rombouts, F. M.; Spaansen, C. H.; Pilnik, W. 1980. Thermostability and orange juice cloud destabilizing properties of multiple pectinesterase activity. *J. Food. Sci.* 45: 969-971.
- Viera, M. C.; Teixeira A. A., Silva, C. L. M. 2000. Mathematical modeling of the thermal degradation kinetics of vitamin C in cupuaçu (*Theobroma grandiflorum*) nectar. *J. Food. Eng.* 43:1-7.
- Vinci, G.; Botre, G.; Mele, G. 1995. Ascorbic acid in exotic fruits: a liquid chromatographic investigation. *Food Chem.* 53: 211-214.
- Ulgen, N.; Ozilgen, M. 1991. Kinetic compensation relations for ascorbic-acid degradation and pectinesterasa inactivation during juice pasteurization. *J. Sci. Food Agric.* 57: 93-100.
- Umme, A., Sabih, B. A.; Salma, Y.; Junainah, A. H.; Jamilah, B. 1997. Characteristics of sour sop natural puree and determination of optimum conditions for pasteurization. *Food Chem.* 58(1-2): 119-124.
- USDA Nutrient Data Laboratory. 2000. USDA. <http://www.nal.usda.gov/fnic/foodcomp>. Accesada: septiembre 2003.
- Werkhoff, P.; Gunter, M.; Krammer, G., Sommer, H.; Kaulen, J. 1998. Vacuum headspace method in aroma research: flavor chemistry of yellow passion fruits. *J. Agric. Food Chem.* 46: 176 - 1093.
- Wicker, L.; Temelli, F. 1988. Heat inactivation of pectinesterase in orange juice pulp. *J. Food Sci.* 53(1):162-164.

Yuan, J.; Chen, F. 1998. Degradation of Ascorbic Acid in Aqueous Solution. *J. Agric. Food Chem.* 46(12): 5078-5082.