

# Effect of Ultrasonic-Assisted Blanching on Size Variation, Heat Transfer, and Quality Parameters of Mushrooms

Alejandro R. Lespinard · José Bon · Juan A. Cárcel · José Benedito · Rodolfo H. Mascheroni

Received: 28 November 2013 / Accepted: 9 July 2014 / Published online: 5 August 2014  
© Springer Science+Business Media New York 2014

**Abstract** The main aim of this work was to assess the influence of the application of power ultrasound during blanching of mushrooms (60–90 °C) on the shrinkage, heat transfer, and quality parameters. Kinetics of mushroom shrinkage was modeled and coupled to a heat transfer model for conventional (CB) and ultrasonic-assisted blanching (UB). Cooking value and the integrated residual enzymatic activity were obtained through predicted temperatures and related to the hardness and color variations of mushrooms, respectively. The application of ultrasound led to an increase of shrinkage and heat transfer rates, being this increase more intense at low process temperatures. Consequently, processing time was decreased (30.7–46.0 %) and a reduction in hardness (25.2–40.8 %) and lightness (13.8–16.8 %) losses were obtained. The best retention of hardness was obtained by the UB at 60 °C, while to maintain the lightness it was the CB and UB at 90 °C. For enhancing both quality parameters simultaneously, a combined treatment (CT), which consisted of a CB 0.5 min at 90 °C and then an UB 19.9 min at 60 °C, was designed. In this manner, compared with the conventional treatment at 60 °C, reductions of 39.1, 27.2, and 65.5 % for the process time,

hardness and lightness losses were achieved, respectively. These results suggest that the CT could be considered as an interesting alternative to CB in order to reduce the processing time and improve the overall quality of blanched mushrooms.

**Keywords** Mushroom · Blanching · Ultrasound · Shrinkage · Quality parameters · Polyphenoloxidase

## Introduction

Button mushrooms (*Agaricus bisporus*) are one of the most popular and valuable edible fungi. The shelf life of these mushrooms is limited to a few days, mainly because they have no cuticle to protect them from physical or microbial attacks and water loss. In the same way, the important content in nutrients, the high respiration rate, and their high tyrosinase and phenolic content make them very susceptible to enzymatic reactions (Aguirre et al. 2009). All these factors induce a fast deterioration after harvest (Kotwaliwale et al. 2007), including the softening due to the loss of moisture through respiration and the browning due to enzymatic breakdown of cells (Mohapatra et al. 2010). These phenomena result in reduced product acceptability since consumer's preference is for white, unblemished, and hard texture mushrooms. In view of their highly perishable nature, mushrooms must be processed to extend their commercial shelf life for off-season use (Devece et al. 1999). In this sense, most mushroom crops are preserved by canning and only a small portion treated by other methods such as freezing or drying (Coskuner and Ozdemir 1997). The production of heat-sterilized preserves represents most usual long-term preservation and accounts for more than 60 % of industrial-processed mushrooms (Biekman et al. 1996). In the preparation process of sterilized mushrooms, blanching is an important pre-treatment, which main objectives are (i) to inactivate enzymatic browning by thermal

A. R. Lespinard (✉) · R. H. Mascheroni  
Centro de Investigación y Desarrollo en Criotecología de Alimentos (CIDCA), CONICET La Plata-UNLP, 47 y 116, B1900AJJ La Plata, Argentina  
e-mail: alespinard@cidca.org.ar

A. R. Lespinard  
Facultad de Ciencias Agrarias y Forestales, Universidad Nacional de La Plata, 60 y 119, (1900), La Plata, Argentina

J. Bon · J. A. Cárcel · J. Benedito  
ASPA Group, Food Technology Department, Universitat Politècnica de València, Cno de Vera s/n, 46071 Valencia, Spain

R. H. Mascheroni  
MODIAL-Depto. Ing. Química-Facultad de Ingeniería, UNLP, La Plata, Argentina

inactivation of the enzyme polyphenoloxidase (PPO) and (ii) to induce shrinkage in such a way that it will not occur during sterilization (Wu et al. 1981) and ensure control of post-process yield (ratio of drained weight to fill weight) (Sensoy and Sastry 2004). Although both objectives are important, it has been found (Lespinard et al. 2009) that shrinkage is the limiting factor to determine the processing time at blanching temperatures above 60 °C.

However, depending on the processing conditions applied, the quality and bioactivity of the final product can be negatively affected due to the destruction of nutrients relatively unstable to heat, the loss of water-soluble components by leaching, and the induced changes in texture and color (Gamboa-Santos et al. 2012).

In this regard, blanching at low temperature, in the range of 55–75 °C, can be used in order to improve the firmness of cooked vegetables and fruits, reducing physical breakdown during further processing and providing an excellent and safe way of preserving texture (Verlinden et al. 2000).

The increased consumer's awareness by the relationship between diet and health has increased the interest of the food industry for mild processing technologies that provide final products with improved characteristics as compared with those obtained by conventional thermal treatments (Soria and Villamiel 2010). In this sense, the introduction of new technologies could lead to a reduction of the processing time, the improvement in operating conditions, or the reduction of the processes energy needs, thereby decreasing both environmental and economic costs. Ultrasound is an example of these new technologies to intensify food processes (Cárcel et al. 2011). The use of high-intensity ultrasound has been considered to enhance heat and mass transfer for different products and processes such as drying (De la Fuente et al. 2006; García-Pérez et al. 2006; Gallego-Juárez et al. 2007), atmospheric freeze drying (García-Pérez et al. 2012), osmotic dehydration (Cárcel et al. 2007a; Fernandes and Rodrigues 2007; Jambrak et al. 2007b), brining (Cárcel et al. 2007b; Gabaldón-Leyva et al. 2007; Siró et al. 2009), freezing (Delgado et al. 2009), and in many other food applications such as sterilizing, blanching, extracting, degassing, filtrating, or enhancing oxidation (Leadley and Williams 2002; Mason 1998; Ortuño et al. 2013; Peralta-Jimenez and Cañizares-Macías 2012; Horžić et al. 2012). In blanching process, the combination of ultrasound with classical heat treatments is an interesting alternative, since it allows using milder conditions reducing processing time and increasing efficiency of enzyme inactivation processes (López et al. 1994; López and Burgos 1995; De Gennaro et al. 1999; Cruz et al. 2011; Cheng et al. 2013).

Lespinard et al. (2009) found that the volume change, the rate of heat transfer and the deteriorative reactions are the main features to be taken into account during the design and optimization of mushrooms blanching processes. In this respect, in the available literature, only a few references can be

found on modeling of volume contraction and heat transfer during the thermal processing of mushrooms (McArdle and Curwen 1962; Konanayakam and Sastry 1988; Sheen and Hayakawa 1991; Biekman et al. 1997; Sensoy and Sastry 2004). With regard to the application of ultrasound during blanching of mushrooms, only some studies had been found (Sastry et al. 1989; Lima and Sastry 1990; Jambrak et al. 2007a; Cheng et al. 2013), being the effect of ultrasound treatment on the shrinkage not reported elsewhere. On the other hand, mushroom quality is defined by a combination of parameters, including whiteness and texture (Gormley 1975). In this regard, none of the aforementioned references have studied the influence of ultrasound on texture and color variations during the blanching of mushrooms.

The overall goal of this work was to evaluate the effect of the simultaneous application of heat and ultrasound on the volume contraction, heat transfer, and the changes in quality factors of mushrooms and develop a mathematical model that allows finding the optimal processing conditions.

## Materials and Methods

### Samples

Freshly harvested mushrooms (*A. bisporus*) were purchased in a local market in Valencia (Spain) and maintained in refrigeration (4 °C) until experiments were carried out (less than 24 h). Mushrooms were selected taking into account visual similarity of size (with an average diameter and height of 0.036 and 0.040 m, respectively) and color and gently washed with tap water at room temperature to remove foreign materials that could be adhered to their surface.

### Blanching Processing

In order to evaluate the effects of ultrasound on the mushrooms, conventional (CB) and ultrasonic-assisted blanching (UB) experiments were carried out. For that purpose, mushrooms were placed in a sample holder and submerged into distilled water in a thermostatically controlled bath. Blanching processes were carried out at different water-bath temperatures (50, 60, 70, 80, and 90 °C) until a sample size contraction of 18 % (80 % of the highest size reduction) was reached in all cases as suggested by Lespinard et al. (2009). These authors studying the influence of blanching on shrinkage and PPO activity found that this size contraction value was the limiting factor to estimate the processing time for blanching temperatures higher than 60 °C. Then, samples were removed from the bath and immediately sunk in a water-ice mixture for 2 min. Finally, they were conveniently drained and dried with absorbent paper to remove the excess of water.

In the case of UB experiments, ultrasound (25 kHz, 400 W) was applied through a probe system (UP400S, Hielscher Ultrasonics GmbH, Teltow, Germany) provided with a 40-mm diameter titanium alloy sound probe. For that purpose, the probe was immersed (1 cm) in the thermostatically controlled bath and placed above the samples at a fixed distance (3 cm; Fig. 1). The treatments were carried out at the maximal power capacity of the equipment, and ultrasound was continuously applied.

### Size Variation Determination

The size variation of mushrooms during the blanching process was determined by measuring, for each of the five temperatures tested, the diameter ( $d$ ) and height ( $l$ ) of the samples with a Vernier calliper, before processing and at different times of processing. Two independent runs were performed for each condition, and three different pieces were measured in each run. The experimental variation of  $d$  and  $l$  with time was studied from a dimensionless shape factor ( $D^*$ ), and it was fitted to a first-order kinetics model (Eq. 1),

$$D^* = \frac{D_t - D_{eq}}{D_0 - D_{eq}} = \exp(-K_1 * t) \quad (1)$$

where  $D_t$  is the instantaneous value of the characteristic dimension ( $d$  or  $l$ ) at a time  $t$  (min);  $D_0$  is its initial value;  $D_{eq}$  the equilibrium dimension (after blanching for over an hour), and  $K_1$  is the temperature-dependent rate constant.

Considering that the radial and longitudinal shrinkages were similar (Lespinard et al. 2009), the values of the rate constants ( $K_1$ ) for the variation of  $d$  and  $l$  were averaged obtaining an overall rate constant ( $K_m$ ) that represented the global shrinkage for each process condition tested.

The  $K_m$  temperature dependence was modeled through an Arrhenius-type relationship (Eq. 2), where  $K_0$  is the pre-exponential factor,  $E_a$  is the activation energy,  $R_g$  is the

universal gas constant ( $0.00831 \text{ kJ mol}^{-1} \text{ K}^{-1}$ ), and  $T$  is the water bath temperature.

$$K_m = K_0 e^{-\frac{E_a}{R_g T}} \quad (2)$$

Shrinkage experiments were performed in three replicates and in duplicate runs.

### Modeling of Heat Transfer

To model the heat transfer in the mushroom, a set of experiments were independently carried out at the same test conditions described in “Blanching processing”. In these experiments, the temperature in the water bath and in the thermal center of three mushrooms (geometric center of mushroom head) were monitored every 15 s using rigid-type K thermocouples and recorded using a multi-channel data acquisition system (HP Data Logger 34970 A, Hewlett-Packard Española, S.A., Madrid, Spain).

A mathematical model was developed to describe conduction heat transfer through the mushroom (Eq. 3), for CB and UB, considering as uniform the initial temperature (Eq. 4) and convective boundary conditions (Eq. 5).

$$\rho C_p \frac{\partial T}{\partial t} = \nabla(k \nabla T) \quad (3)$$

$$T(x, y, z, t = 0) = T_0 \quad (4)$$

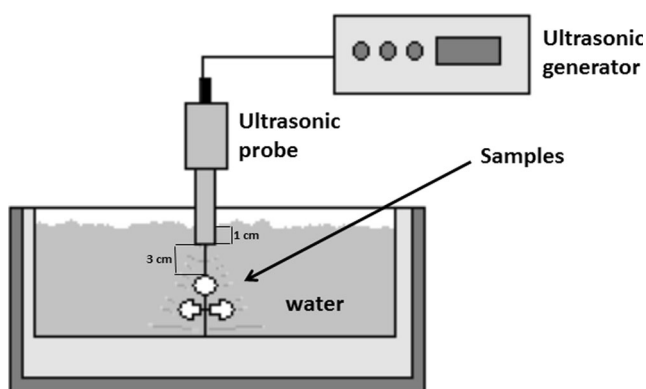
$$k \nabla T = h(T_\infty - T) \quad (5)$$

where  $\rho$ ,  $C_p$ , and  $k$  are the density, specific heat capacity, and thermal conductivity of mushroom, respectively ( $C_p = 3,883 \text{ J kg}^{-1} \text{ K}^{-1}$  and  $k = 0.4324 \text{ W m}^{-1} \text{ K}^{-1}$  obtained from Sastry et al. 1985;  $\rho = 699.4 \pm 20.5 \text{ kg m}^{-3}$  obtained by liquid displacement method);  $h$  is the convective heat transfer coefficient;  $T_\infty$  is the heating medium temperature, and  $T_0$  is the initial temperature of mushroom.

The mathematical model was solved using the finite element method. Shrinkage was coupled to the heat transfer model through Eq. 1 using an arbitrary Lagrangian-Eulerian method (COMSOL AB 2005). The boundary condition for shrinkage was computed through the velocity of the geometric boundary-changes variation obtained from time derivative of the characteristic dimension (Eq. 6),

$$v_D = \frac{dD_t}{dt} = -K_1 (D_0 - D_{eq}) \exp(-K_1 t) \quad (6)$$

where  $v_D$  is the velocity of size change in the characteristic dimension direction  $D$ . The moving boundary displacement was then propagated throughout the domain, obtaining a smooth mesh deformation over all the sample volume. To construct simulation domain, mushrooms were assumed to be bodies with



**Fig. 1** Scheme of experimental set-up for ultrasonic-assisted blanching treatments

rotational symmetry. To make valid this assumption, the mushrooms employed in experiments were selected taking into account its symmetry grade. Therefore, geometries of the mushrooms, employed as simulation domain, were built from images of transversal cuts of samples. These images were digitally processed to obtain the mushroom contour according to the procedure described by Santos and Lespinard (2011). Finally, to obtain the two-dimensional axial-symmetric domain, the contour was transformed into a solid object and it was scaled considering the measured dimensions ( $d$  and  $l$ ).

To run the finite element model, the two-dimensional axial-symmetric domain was imported into a mesh generator and discretized using triangles. An unstructured mesh with 685 nodes and 1,264 triangular elements was developed. To achieve this meshing, a maximum element size of 1 mm and an element growth rate of 1.3 were specified. This will give the adequate number of elements. The use of finer mesh showed no significant effect on the accuracy of the solution.

The heat transfer coefficient between the mushroom and the liquid medium was estimated from the evolution of temperature measured in the centre of a bronze mushroom shaped object (Lespinard et al. 2009).

Finally, the heat transfer model developed was validated by comparing experimental and simulated mushroom temperatures. These comparisons were performed calculating the correlation coefficient ( $R^2$ ) and the average relative differences ( $E_{r\text{ ave}}$ ) (Eq. 7),

$$E_{r\text{ ave}} = \frac{100}{m} \sum_{i=1}^m \left\| \frac{T_s - T_e}{T_e} \right\| \quad (7)$$

where  $m$  is the number of experimental values,  $T_s$  are simulated temperatures, and  $T_e$  are experimental temperatures.

#### Evaluation of Quality Indexes

All the quality parameters considered were measured in three different samples for each of the two runs carried of each experimental condition tested (time, temperature of treatment, and ultrasound application). That means a minimum of 120 samples were used for the determination of each quality parameter. The results were presented as percentage of relative variation with regard the unprocessed sample.

#### Determination of Texture

Hardness of mushrooms was estimated from compression tests carried out with a texturometer TA-XT2i (Stable Micro Systems Ltd, Godalming, Surrey, UK). The experimental data were recorded and processed with the Texture Expert Exceed software. After cutting the tail, the heads of mushrooms were compressed on their round face with a cylindrical probe (10 mm in diameter) at a test speed of 5 mm s<sup>-1</sup> and 30 % compression of the sample

height. From the force-deformation curves, the maximum force (N), as an indicator of hardness, was obtained.

#### Determination of Color

The influence of different treatments on color of samples was studied from the measurement of the lightness ( $L^*$ ) parameter of the CIELab scale (CIE 1978). This parameter was considered since whiteness is the most important parameter used to evaluate mushroom quality (González-Fandos et al. 2000). In fact, mushroom color has been commonly measured using only the  $L$  value (Anantheswaran et al. 1986; Jolivet et al. 1998; Brennan et al. 2000; Cliffe-Byrnes and O'Beirne 2007; González-Fandos et al. 2000). The determinations were carried out using a Minolta colorimeter CR 300 Series (Osaka, Japan) with a measuring area of 8 mm in diameter and provided with a 10° standard observer and a D65 standard illuminant. The instrument was calibrated with a standard white plate ( $sY=93.2$ ,  $sx=0.3133$ , and  $sy=0.3192$ ). Measurements on each sample were performed at three points on the mushrooms surface and averaged.

#### Cooking Value

The final quality of the blanched product depends on the received average intensity of the thermal treatment. The effect of the heat treatment on quality factors can be evaluated by  $C$  value (Cooking value) equations, which are similar to the  $F$  value equations that represent the effect on the microorganisms. The cooking value concept was introduced by Mansfield (1962) and nowadays is included in the standard nomenclature used for heat treatments (Holdsworth 1997). In the present work, to evaluate an average deterioration of quality parameters in mushrooms, the average cooking value ( $C_{\text{ave}}$ ) was determined by numerical integration (Eq. 8), using the simulated temperatures for the mushroom domain ( $\Omega$ ) obtained through the simulation model. A reference temperature ( $T_{\text{ref}}$ ) of 100 °C and a thermal reference factor ( $z_c$ ) value of 23 °C were considered for estimations. The value of  $z_c$  was chosen as the average of those values corresponding to the deterioration kinetics of mushroom quality parameters (Ohlsson 1980).

$$C_{\text{ave}} = \int_0^{t_p} \left( \frac{\int_{\Omega} 10^{\frac{T(t,\Omega)-T_{\text{ref}}}{z_c}} \partial\Omega}{\int_{\Omega} \partial\Omega} \right) \partial t \quad (8)$$

#### Enzymatic Activity of Polyphenoloxidase

Considering that the enzymatic activity of PPO is a limiting factor of the processing time, the influence of ultrasound application on this parameter was also studied. For that purpose, an enzymatic kinetic model developed by Cheng et al.

(2013) was linked to the predictive heat transfer model to determine surface enzyme activity retention ( $AR_{sur}$ ) of PPO (Eq. 9). The residual enzyme activity was calculated as the percentage of remaining activity,

$$AR_{sur}(\%) = \left( \frac{A_t}{A_0} \right) \times 100$$

$$= \frac{1}{\Gamma} \int_0^{\Gamma} 10^{\left[ -\frac{1}{D_{ref}} \int_0^t 10^{\frac{(T-T_{ref})}{z_c}} dt \right]} d\Gamma \times 100 \quad (9)$$

where  $A_0$  is the initial activity,  $A_t$  is the residual activity at time  $t$ , and  $\Gamma$  is the mushroom surface. The  $D_{ref}$  value is the time (min) needed to reduce the initial activity by 90 %, and it was calculated in terms of  $K$  value as given by Eq. 10,

$$D_{ref} = \frac{\ln(10)}{K} \quad (10)$$

$K$  is the inactivation rate constant and can be estimated by an Arrhenius-type relationship (Eq. 11),

$$K = K_0 e^{-\frac{E_a}{R_g T}} \quad (11)$$

where  $E_a$  is the activation energy,  $K_0$  is the pre-exponential factor,  $R_g$  is the universal gas constant ( $0.00831 \text{ kJ mol}^{-1} \text{ K}^{-1}$ ), and  $T$  is the mushroom temperature. The kinetic parameters values employed were  $214 \text{ kJ mol}^{-1}$ ,  $2.43 \cdot 10^{32} \text{ min}^{-1}$ , and  $10.3 \text{ }^\circ\text{C}$  for  $E_a$ ,  $K_0$ , and  $z_c$ , respectively. These values were based on those obtained for inactivation kinetics of PPO in mushrooms during blanching by Cheng et al. (2013).

On the other hand, PPO generates numerous oxidation products, such as *o*-quinones, which may lead by polymerization to the formation of brown pigments. This implies that PPO activity is directly related to color changes in the mushrooms (Devece et al. 1999). However, color changes are more dependent on the residual enzyme activity evolution than on its final value. Therefore, in order to estimate the relationship between PPO activity and color loss, integrated residual PPO activity was calculated by Eq. 12:

$$IAR_{sur} = \int_0^{t_p} \left( \frac{A_t}{A_0} \right) dt \quad (12)$$

### Statistical Analysis

All treatments were performed in duplicate, and all of the parameters studied were also determined per triplicate for each treatment. Statistical analysis was done to determine the significance of the effect of ultrasound on shrinkage, texture, and color. All experimental data were statistically analyzed using analysis of variance (ANOVA) from software STAT

GRAPHICS Plus 4.0. (Manugistics Inc., USA). The difference between mean values was analyzed by Tukey's test ( $p < 0.05$ ). The parameters of the shrinkage kinetics ( $K_0$  and  $E_a$ ) were estimated by a linear regression analysis using the OriginPro software (version 8; Origin Lab Corp., Northampton, MA). Results were expressed as mean  $\pm$  standard deviation (SD).

## Results and Discussion

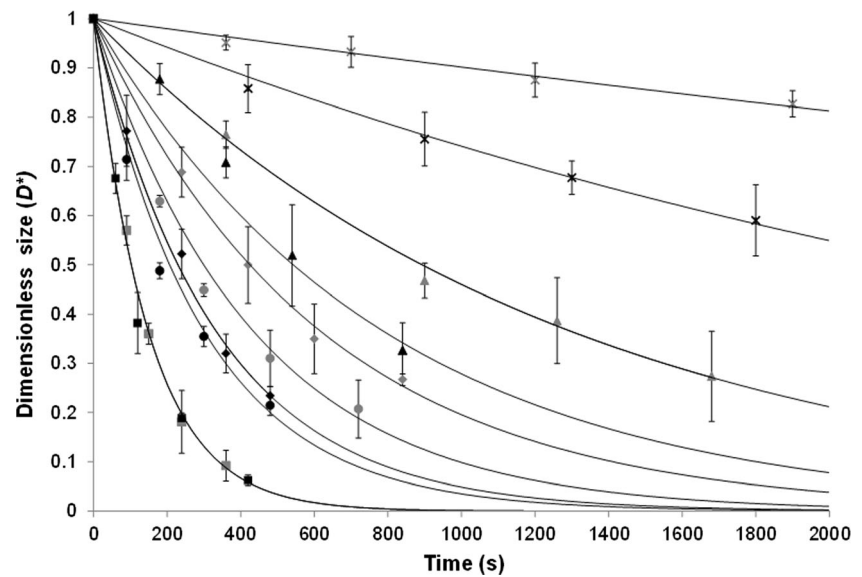
### Size Variation

Blanching produced the shrinkage of mushroom samples. The results showed (Fig. 2) two stages: a rapid size reduction at the first stages of heating which becomes slower at higher process times. Konanayakam and Sastry (1988) explained this mushroom shrinkage pattern through the concept of water-holding capacity. During the first stage, the mushroom ability to hold immobilized water weakened (perhaps due to protein denaturation) and the rapid loss of mass produced the product shrinkage. In this sense, Jasinski et al. (1984), in a study on the effect of thermal processing on the structure of mushrooms, found that the heat caused the coagulation of cytoplasmic material and the disruptions of intracellular membranes, which resulted in the loss of water holding capacity of the tissue. However, the loss of semipermeability of membrane tissue and the loss of intracellular water makes that the rapid shrinkage phase ended and the slow shrinkage began to appear. This phase could be attributed to loss of some bound water.

As can be seen in Fig. 2, the variation of the dimensionless size was dependent on the different processing temperatures and the application of ultrasound. Thus, the higher the blanching temperatures applied, the greater the observed shrinkage rate was. In this regard, Biekman et al. (1997) found that temperature increase during blanching of mushrooms is directly related with sample shrinking. It is known that the higher temperatures increase the protein denaturation that decrease the water holding capacity and increase the shrinkage. In this sense, the longer time of treatment increases the temperature effects.

With regard to the application of ultrasound, in the range of temperatures from 50 to 80  $^\circ\text{C}$ , the shrinkage rate of UB experiments was higher than CB ones. This fact can be attributed to several effects produced by ultrasound. The successive compressions and expansions of mushrooms induced by high-intensity acoustic waves, mechanism known as "sponge effect" (Gallego-Juárez et al. 2007), could accelerate the movement of water outside the solid and enhance the degassing of the immersed mushroom. Simal et al. (1998) suggested that the degassing effect observed under sonication may be similar

**Fig. 2** Variation of dimensionless size during the tested processes of blanching: conventional 50 °C (gray error marks), 60 °C (gray-filled triangles), 70 °C (gray-filled diamonds), 80 °C (gray-filled circles), and 90 °C (gray-filled squares) and ultrasonic assisted 50 °C (black error marks), 60 °C (black-filled triangles), 70 °C (black-filled diamonds), 80 °C (black-filled circles), and 90 °C (black-filled squares). Values predicted by the first-order kinetics model are shown through continuous lines. Bars represent mean  $\pm$  standard deviation



to that observed under vacuum treatment. According to Biekman et al. (1997), during the shrinkage process, up to 50 % of the fluid within the tissue is lost in an internal movement of water toward the surface of the mushroom that also contribute to the increase of heat transport. The asymmetric collapse of cavitation bubbles close to mushroom surface can generate microjets in the direction of the surface that enhance heat and mass transfer. In this regard, Sastry et al. (1989) found that the natural convective heat transfer coefficient can be approximately doubled when ultrasound is applied. Moreover, Jambrak et al. (2007a) showed that ultrasound disturbs the cell walls of mushrooms and thereby facilitates the removal of the cell contents. These authors concluded that disrupts in biological membranes could be caused by a combination of the cavitation phenomena and the associated shear disruption, localized heating, and the free radical formation.

Shrinkage difference between CB and UB was higher at the lowest temperatures tested, decreasing with the increase of temperature. For instance, at 60 °C and after 10 min of blanching, the shrinkage obtained in UB was 1.4 times higher than the one obtained in CB, and at 80 °C (10 min) was only 1.1 times higher. At the highest temperature tested, 90 °C, nonsignificant differences ( $p > 0.05$ ) were observed between both treatments, CB and UB. This fact could be attributed to at these conditions, the effects of ultrasound can be masked by those produced by the temperature self. Moreover, the increase of vapor pressure of water at higher temperatures which makes the collapse of cavitation bubbles less violent (Sala et al. 1995).

On the other hand, after the maximum processing time considered, 30 min (a conventional industrial process include the immersion in water at 80–90 °C for 8–9 min, Devecce et al. 1999), the treatments carried out at 50 °C only reached the

4.5 % and the 10.4 % of shrinkage for CB and UB, respectively, far from the target set shrinkage (18 %). For this reason, this treatment temperature was not considered in the following sections of this work.

As can be seen in Fig. 2, the dependence of the dimensionless size variation with time was adequately fitted ( $R^2 > 0.98$ ) by the first-order kinetics model (Eq. 1). From modeling, it was possible to quantify the effects of both, temperature and ultrasound application on samples size variation (Table 1). Calculated values of  $K_m$  showed an increase with water bath temperature for both treatments, CB and UB, which means an augmentation of the contraction rate with temperature. For instance,  $K_m$  obtained at 90 °C was 8.4 times higher than at 60 °C for CB treatments. Regarding UB, as it is shown in Table 1, ultrasound application enhanced the shrinkage rate of mushrooms compared with CB, particularly at low temperatures. For instance, the identified shrinkage rate in UB experiments at 60 °C was 4.6 times higher than CB experiments carried out at the same temperature. These differences between rates decreased when the medium temperature increased from 60 to 90 °C.

The influence of temperature on the increase of the shrinkage rate of both types of experiments, CB and UB, was well described by an Arrhenius-type equation. As can be observed in Table 1 the  $R^2$  of the fitting was above 0.9. In general, the activation energy values obtained for CB experiments was higher than those found for UB experiments indicating that the shrinkage in these experiments was less sensitive to temperature when ultrasound was applied.

From modeling, it was also possible to estimate the processing time necessary to achieve a size reduction of 18 % at the different conditions tested (Fig. 3). As expected, the results obtained showed that the application of ultrasound significantly reduced the blanching time in the range of temperatures

**Table 1** Kinetic constants for the modeling of mushrooms shrinkage during blanching

	Conventional blanching	Ultrasonic-assisted blanching
Temperature (°C; $K_m$ ( $s^{-1}$ ) $\times 10^3$ )		
50	0.10 $\pm$ 0.01a,A	0.30 $\pm$ 0.03a,B
60	0.78 $\pm$ 0.17b,A	1.28 $\pm$ 0.22b,B
70	1.62 $\pm$ 0.13c,A	3.02 $\pm$ 0.06c,B
80	2.31 $\pm$ 0.29d,A	3.35 $\pm$ 0.16c,B
90	6.53 $\pm$ 0.51e,A	6.77 $\pm$ 0.31d,A
$E_a$ (kJ mol $^{-1}$ )	90.79	70.71
$K_0$ ( $s^{-1}$ )	8.36 $\times 10^{10}$	1.19 $\times 10^8$
$R^2$	0.935	0.922

Mean values within the column followed by the same lowercase letter (a–e) are not significantly different ( $p < 0.05$ ). Mean values within the row followed by the same capital letter (A and B) are not significantly different ( $p < 0.05$ )

studied (except for 90 °C), being this reduction greater as temperature considered was lower. Thus, the reduction in process time was 39.1, 46.0, and 30.7 % for blanching temperatures of 60, 70, and 80 °C, respectively.

#### Implementation of the Simulation Model

The heat transfer model developed was numerically solved to simulate the evolution and distribution of mushroom temperatures during the application of the different blanching processes tested. For the correct implementation of the model, experimental measurements of heat transfer coefficients were employed (Lespinard et al. 2009). The values of heat transfer coefficients for the CB and UB and the relative difference percentage between both processes are shown in Table 2. The

values obtained for CB increased with the bath temperature and resulted similar to those found by Lespinard et al. 2009, for the same conditions. Results presented in Table 2 also indicate that in all cases, the ultrasound application significantly ( $p < 0.05$ ) increased the convective heat transfer coefficient from 205 % at 90 °C to 599 % at 60 °C.

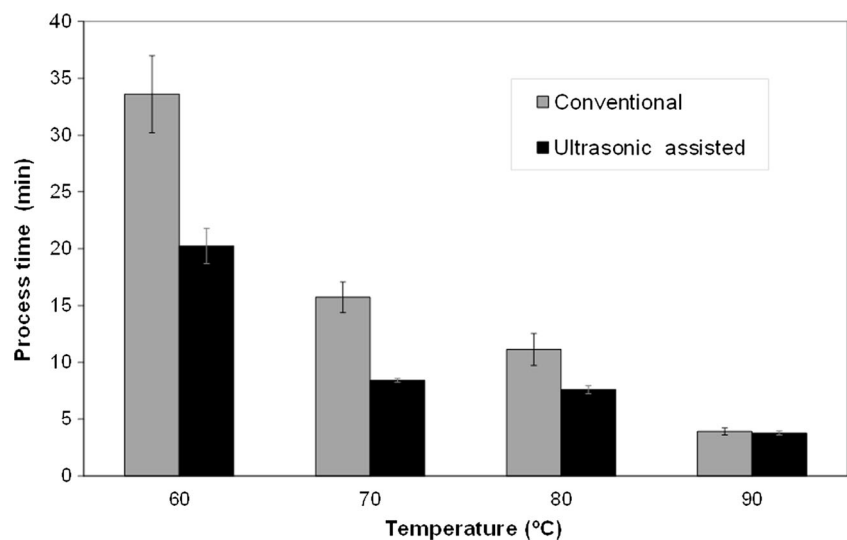
The extent of ultrasonic enhancement was found to be dependent on the processing temperature. The influence of ultrasound application was higher at the lowest temperatures, decreasing with the increase of temperature. These results are in agreement with those presented by Lima and Sastry (1990) who found that the convective heat transfer coefficient was increased (260 %) from 562 to 2,028 W m $^{-2}$  °C by assisting blanching with ultrasound.

The simulation model was validated successfully since  $E_{r_{ave}}$  and  $R^2$  between predicted and experimental temperatures of the thermal center of the mushroom were lower than 5 % and greater than 0.98, respectively, for all the tests carried out.

#### Texture

In all cases studied, a decrease of the treated sample hardness was observed compared with that of the unprocessed samples (Fig. 4). According to Zivanovic and Buescher (2004), these results can be attributed to losses of cell wall integrity due to processing temperatures. These authors reported that loss of mushroom toughness after blanching agreed with the solubilization of cell wall polymers. In the present work, texture losses (i.e., hardness reduction) in the range of 74.6–77.7 % were observed after the CB processes tested (to achieve 18 % shrinkage), showing no significant differences ( $p > 0.05$ ) among the different temperatures studied (Fig. 4). This similar hardness decrease can be explained by the fact that equivalent heat treatments were applied: low temperatures involved long

**Fig. 3** Estimated process time to achieve a size reduction of 18 % for conventional and ultrasonic-assisted blanching at different temperatures. Bars represent mean $\pm$ standard deviation



**Table 2** Convective heat transfer coefficients between the mushroom and the heating medium

Temperature (°C)	Conventional blanching $h$ ( $\text{W m}^{-2} \text{K}^{-1}$ )	Ultrasonic-assisted blanching $h$ ( $\text{W m}^{-2} \text{K}^{-1}$ )	Relative difference (%)
60	579.49±20.43a,A	4,044.79±161.53a,B	599
70	650.63±16.01b,A	3,743.39±175.61b,B	475
80	862.97±42.60c,A	3,438.12±145.66c,B	298
90	968.97±50.64d,A	2,960.62±96.09d,B	205

Mean values within the column followed by the same lowercase (a–d) letter are not significantly different ( $p < 0.05$ ). Mean values within the row followed by the same capital letter (A and B) are not significantly different ( $p < 0.05$ )

processing times (33.6 min at 60 °C) and high temperatures reduced the heat treatment time (3.9 min at 90 °C).

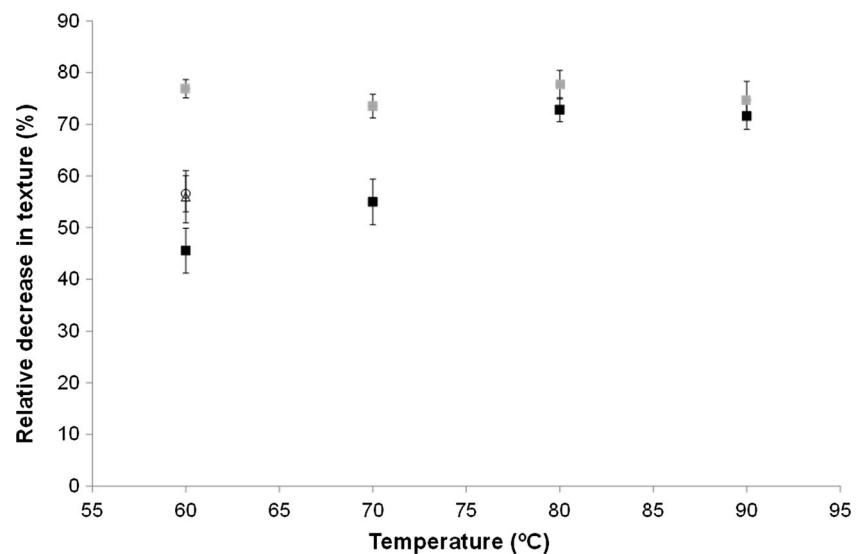
On the other hand, the hardness of the mushrooms was larger when blanching at temperatures of 60 and 70 °C was assisted by ultrasound. Then, at 60 °C the reduction in hardness loss (HL) in UB compared with CB was of 40.8 % and the processing time reduction of 39.8 %. In the same way, the UB at 70 °C reached a reduction of 25.2 and 46.5 % in HL and processing time, respectively. However, UB carried out at 80 and 90 °C showed similar reduction hardness values than CB. This fact could be explained because at these blanching temperatures the reductions in the processing times were lower. Other authors (McArdle et al. 1974; Jasinski et al. 1984; Konanayakam and Sastry 1988) reported that high temperatures during blanching probably caused protein denaturation, membrane disruption, and loss of weight and volume of mushroom tissue. Moreover, it is possible that blanching at temperatures close to the boiling point of water disrupted hydrogen and other noncovalent bonds between cell wall polymers loosened the strength of the wall network, and resulted in loss of toughness. On the other hand, blanching at low temperature (55–75 °C) activates pectin-methyl-

esterase (PME) and improves textural properties as a result of PME action on the cell wall. PME acts on the cell wall pectic substances causing demethoxylation and produces free carboxyl groups. The formation of free carboxyl groups increases the possibilities and the strength of calcium and magnesium links between pectin polymers, hence increasing firmness (Sanjuán et al. 2005). Consequently, lower processing temperatures are desirable to minimize changes in texture during blanching of mushrooms. However, as reported in the present work, if these low temperatures are maintained for long process times, equivalent decrease in mushroom hardness are obtained than those found for high temperatures. Therefore, a reduction in the process time, by the application of high-power ultrasound at low blanching temperatures, can result into a reduction in mushroom HL.

#### Color

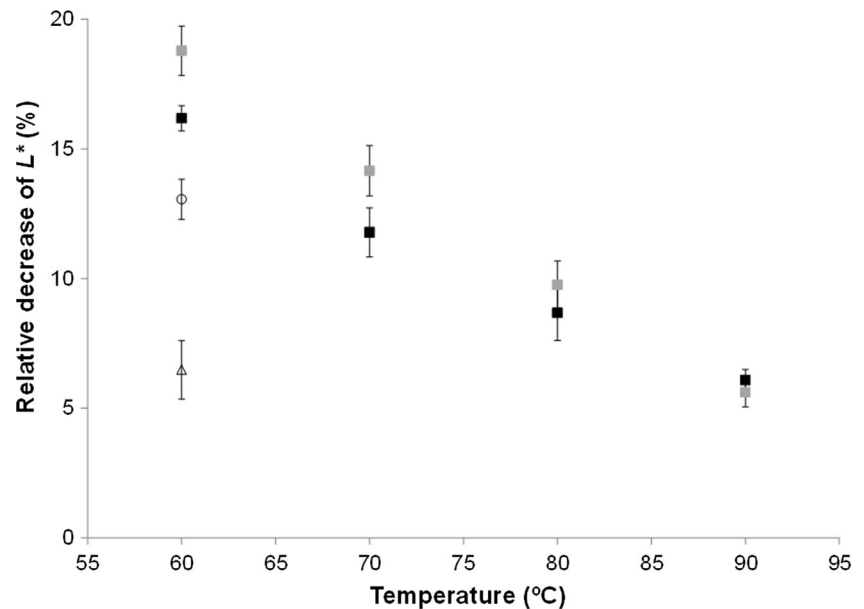
The color parameter  $L^*$  decreased during blanching showing the darkening of samples (Fig. 5). This darkening could be attributed to the fact that, at temperatures above 45 °C, a damage of cellular membrane of mushrooms occurs favoring

**Fig. 4** Relative percentage of hardness loss for conventional (gray-filled squares) and ultrasonic-assisted blanching (black-filled squares) at different temperatures. Proposed combined treatments: CT-15 (empty circle) and CT-30 (empty triangle). Bars represent mean±standard deviation





**Fig. 5** Relative percent decrease of lightness after conventional (gray-filled squares) and ultrasonic-assisted blanching (black-filled squares) at different temperatures. Proposed combined treatments: CT-15 (empty circle) and CT-30 (empty triangle). Bars represent mean  $\pm$  standard deviation



the contact between PPO and its substrate and producing the sample browning (Biekman et al. 1997). Furthermore, enzymes as PPO may be active from the beginning of blanching treatment until the temperature in the tissue increased above the inactivation temperature of the enzyme. Thus, the  $L^*$  reduction linearly decreased as the water bath temperature increased. This behavior was in agreement with that reported by Gouzi et al. (2012) who concluded that, in the context of browning inhibition in *A. bisporus*, high temperature and short time should be preferred to long heating time at lower temperatures, to achieve efficient deactivation of PPO.

On the other hand, the influence of the ultrasound application on the  $L^*$  retention was significant ( $p < 0.05$ ) at the lowest temperatures tested, 60 and 70 °C reducing the  $L^*$  decrease by 13.8 and 16.8 %, respectively, compared with CB. This fact could be attributed to the lower processing time in UB (39.7 and 46.5 % lower for 60 and 70 °C, respectively). However, the highest  $L^*$  retention was achieved when the blanching was carried out at 90 °C, being in this case the  $L^*$  relative decrease similar between CB and UB.

#### Cooking Value

The  $C_{ave}$  obtained for CB experiments at 60, 70, and 80 °C was quite similar varying around a mean value of 0.54 min (Fig. 6). On the contrary, the  $C_{ave}$  obtained for UB experiments, for the same temperatures (60, 70, and 80 °C), increased as the bath temperature rose. Practically, no difference was found between the  $C_{ave}$  values identified for the 80 and 90 °C ultrasonically assisted treatments. The textural changes in the blanched mushrooms shown in “Texture” should be related to the  $C_{ave}$ . In this regard, a significant linear

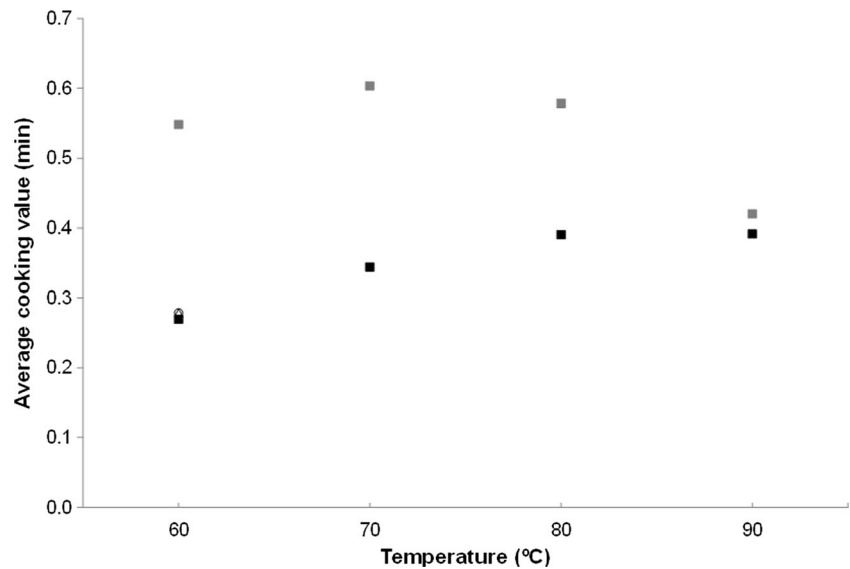
relationship ( $HL (\%) = 223.11 C_{ave} - 16.54$ ;  $R^2 = 0.93$ ) between HL and cooking values ( $C_{ave}$ ) were found for UB in the range of  $C_{ave}$  from 0.27 to 0.39 min. However, no significant relationship ( $p > 0.05$ ) was found between the HL and the  $C_{ave}$  for CB in the range of  $C_{ave}$  from 0.42 to 0.60 min. This fact could indicate that there is a threshold value of  $C_{ave}$  (close to 0.4) above which no difference of HL is found, being the average HL of 75 % when the cooking value exceeds that value. Therefore, the results obtained indicate that cooking values of UB samples at temperatures of 60, 70, and 80 °C are lower than those of CB, which explains the lower hardness changes found in UB mushrooms at those temperatures. Moreover, it is possible to use the  $C_{ave}$  for the estimation of hardness changes in mushrooms during blanching when its value is lower than 0.4 min.

#### Enzymatic Activity of Polyphenoloxidase

The final residual activity of mushroom PPO after CB and UB treatments (at the estimated process time to achieve a size contraction of 18 %) is presented in Table 3. As can be observed, mushroom PPO was inactivated in treatments carried out at 70, 80, and 90 °C (reduction higher than 99 %) but not completely inactivated at 60 °C. Therefore, the PPO activity reduction appears to be the limiting factor controlling the needed processing time only at blanching temperatures below 70 °C. On the other hand, for blanching temperatures from 70 to 90 °C, the time needed to achieve a size contraction of 18 % was enough as to inactivate the enzymatic activity of mushrooms.

The inactivation kinetics curves of mushroom PPO for CB and UB treatments are shown in Fig. 7. It can be seen that the

**Fig. 6** Average cooking values ( $C_{ave}$ ), simulated for conventional (gray-filled squares) and ultrasonic-assisted blanching (black-filled squares) at different temperatures. Proposed combined treatments: CT-15 (empty circle) and CT-30 (empty triangle)



inactivation rate of mushroom PPO increased dramatically with temperature. For instance, to achieve a residual mushroom PPO activity of 32.2 % a treatment time of 15 min was needed for a CB process at 60 °C, whereas only 0.9 min was needed for the complete inactivation of the enzyme at 90 °C.

On the other hand, the ultrasound application during blanching enhanced the inactivation of PPO in mushrooms compared with conventional thermal treatment. This effect is appreciated even at high temperatures. For instance, a residual mushroom PPO activity of 35.0 and 0.16 % were achieved after 0.4 min at 90 °C for CB and UB, respectively.

The final enzyme activity obtained (Table 3) did not correspond with the observed  $L^*$  changes (Fig. 5). However, the values obtained for  $IAR_{sur}$  (Fig. 8) showed the same effect of temperature and ultrasound than color (Fig. 5). These results confirm that the color of mushrooms after processing is

strongly influenced by the PPO activity evolution. In this regard, Rodríguez-López et al. (1999) indicated that browning reactions in mushrooms are directly related to the inactivation rate of PPO and pointed to the importance of rapid PPO inactivation to reduce browning of mushroom. Moreover, nonlinear relationships ( $R^2 > 0.99$ ) between lightness losses (LL) and integrated residual PPO activity ( $IAR_{sur}$ ) were obtained for CB ( $LL (\%) = 3.65 \cdot \ln(IAR_{sur}) + 9.94$ ) and UB ( $LL (\%) = 2.23 \cdot \ln(IAR_{sur}) + 10.97$ ). Therefore, the prediction of the integrated residual activity through the heat transfer model resulted to be a useful parameter to estimate changes in color during blanching of mushrooms.

#### Combined Treatment

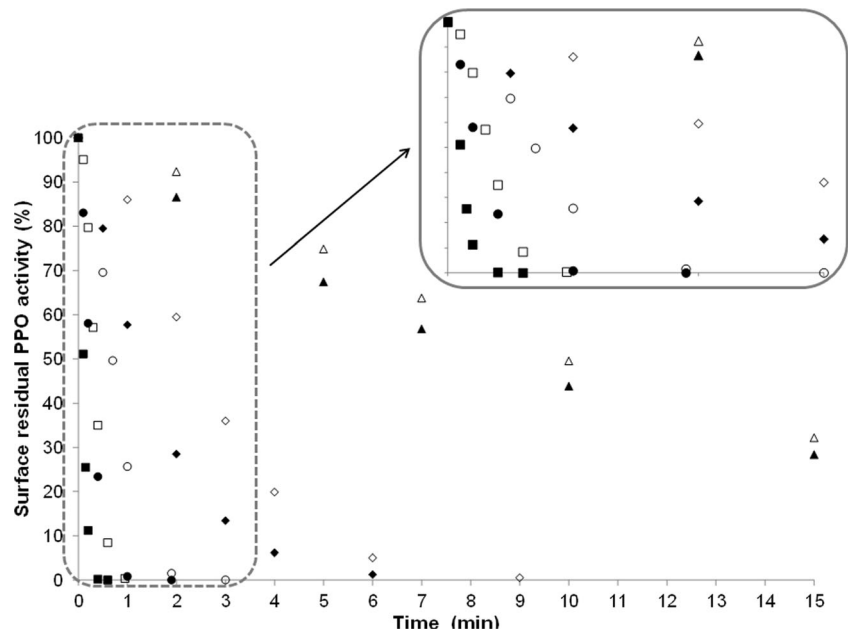
From the results obtained, it can be stated that the blanching treatment that provided the best retention of texture was the UB treatment at 60 °C, while to maintain the color of mushrooms, it was the CB and UB at 90 °C (Figs. 4 and 5). These opposed values of temperature makes it difficult to optimize the process in order to maximize simultaneously both the texture and color retention. For this reason, an interesting alternative could be the application of a two-stage combined treatment (CT) which consists of a first stage of immersing the mushrooms in water at 90 °C for a short period of time and then a second stage applying an ultrasonically assisted blanching at 60 °C. The goal was to take advantage of the benefits of both treatments, obtaining a fast inactivation of the enzyme PPO that minimize the color changes in the first stage (CB at 90 °C) and reaching the desired shrinkage in the second stage by an UB at 60 °C which would maximize the texture retention.

For that purpose, two processing experiments were carried out varying the treatment time for the first stage, 15 and 30 s,

**Table 3** Calculated surface enzymatic activity retention of PPO ( $AR_{sur}$ )

	Conventional blanching ( $AR_{sur}$ (%))	US-assisted blanching ( $AR_{sur}$ (%))
Temperature (°C)		
60	6.9	18.5
70	<1.0	<1.0
80	<1.0	<1.0
90	<1.0	<1.0
Combined treatment		
CT-15	12.0	
CT-30	3.1	

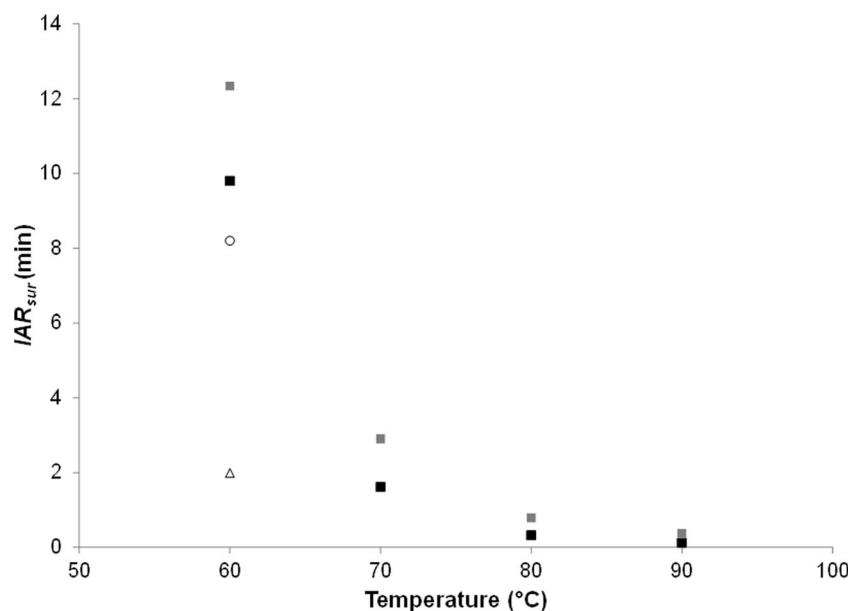
**Fig. 7** Variation of surface residual PPO activity estimated from modeling during different blanching conditions: conventional 60 °C (empty triangles), 70 °C (empty diamonds), 80 °C (empty circles), and 90 °C (empty squares) and ultrasonic assisted 60 °C (black-filled triangles), 70 °C (black-filled diamonds), 80 °C (black-filled circles), and 90 °C (black-filled squares). A zoom of the dotted area is shown



(CT-15 and CT-30, respectively) and maintain a fixed time of 19.9 min for the second stage (estimated time to reach 18 % shrinkage; Fig. 3). As can be seen in Fig. 4, the introduction of a first stage of conventional treatment at 90 °C in the ultrasonically assisted blanching at 60 °C, produced a small increase of the HL. The difference between measured hardness in CT-15 and CT-30 experiments was not significant ( $p>0.05$ ). On the other hand, the CT-15 reduced significantly the decrease of  $L^*$  compared with UB at 60 °C. This reduction was even greater, and equivalent to that obtained by treatment at 90 °C (Fig. 5),

when CT-30 was applied. This could be explained by the fact that the residual activity of PPO obtained after the first stage of treatment was very different between both treatments (69.6 and 18.3 % for CT-15 and CT-30, respectively). Moreover, the PPO activity during the entire CT, quantified by integrated residual activities ( $IAR_{sur}$ ), reached values of 8.2 and 2.0 min (Fig. 8), which were in agreement with  $L^*$  losses (13.0 and 6.5 % for CT-15 and CT-30, respectively; Fig. 5). To sum up, the best conditions in terms of simultaneous texture and color retention were obtained for the CT-30 treatment.

**Fig. 8** Integrated residual PPO activity ( $IAR_{sur}$ ) after conventional (gray-filled squares) and ultrasonic-assisted blanching (black-filled squares) at different temperatures. Proposed combined treatments: CT-15 (empty circle) and CT-30 (empty triangle)



## Conclusions

Kinetics of mushroom shrinkage was developed and coupled to a heat transfer model for describing CB and UB. This model was employed to predict temperature, quality parameters, and PPO activity evolution for both types of processes. Hardness and  $L^*$  changes were related with the cooking value and the integrated residual activity of PPO, respectively, determined by means of temperature predictions using the heat transfer model. The application of ultrasound reduced the blanching time and enhanced hardness and  $L^*$  retention compared with conventional heat treatment, particularly at low temperatures. A two-stage ultrasonically assisted blanching was found to simultaneously maximize hardness and  $L^*$  retention. Finally, we can conclude that the present findings will help to optimize the design of mushrooms blanching conditions with heat and ultrasound.

**Acknowledgments** The authors acknowledge the financial support of Consejo Nacional de Investigaciones Científicas y Técnicas and Universidad Nacional de La Plata from Argentina, Erasmus Mundus Action 2-Strand I and EuroTango II Researcher Training Program and Ministerio de Economía y Competitividad (SPAIN) and the FEDER (project DPI2012-37466-CO3-03).

## References

- Aguirre, L., Frias, J. M., Barry-Ryan, C., & Grogan, H. (2009). Modelling browning and brown spotting of mushrooms (*Agaricus bisporus*) stored in controlled environmental conditions using image analysis. *Journal of Food Engineering*, *91*, 280–286.
- Anantheswaran, R. C., Sastry, S. K., Beelman, R. B., Okereke, A., & Konanayakam, M. (1986). Effect of processing on yield, color, and texture of canned mushrooms. *Journal of Food Science*, *51*(5), 1197–1200.
- Biekman, E. S. A., Kroese-Hoedeman, H. I., & Schijvens, E. P. H. M. (1996). Loss of solutes during blanching of mushrooms (*Agaricus bisporus*) as a result of shrinkage and extraction. *Journal of Food Engineering*, *28*(2), 139–152.
- Biekman, E. S. A., van Remmen, H. H. J., Kroese-Hoedeman, H. I., Ogink, J. J. M., & Schijvens, E. P. H. M. (1997). Effect of shrinkage on the temperature increase in evacuated mushrooms (*Agaricus bisporus*) during blanching. *Journal of Food Engineering*, *33*(1–2), 87–99.
- Brennan, M., Le Port, G., & Gormley, R. (2000). Post-harvest treatment with citric acid or hydrogen peroxide to extend the shelf life of fresh sliced mushrooms. *Lebensmittel Wissenschaft und Technologie*, *33*, 285–289.
- Cárcel, J. A., Benedito, J., Rosselló, C., & Mulet, A. (2007). Influence of ultrasound intensity on mass transfer in apple immersed in a sucrose solution. *Journal of Food Engineering*, *78*, 472–479.
- Cárcel, J. A., Benedito, J., Bon, J., & Mulet, A. (2007). High intensity ultrasound effects on meat brining. *Meat Science*, *76*, 611–619.
- Cárcel, J. A., García-Pérez, J. V., Benedito, J., & Mulet, A. (2011). Food process innovation through new technologies: Use of ultrasound. *Journal of Food Engineering*, *110*, 200–207.
- Cheng, X., Zhang, M., & Adhikari, B. (2013). The inactivation kinetics of polyphenol oxidase in mushroom (*Agaricus bisporus*) during thermal and thermosonic treatments. *Ultrasonics Sonochemistry*, *20*, 674–679.
- Cliffe-Bymes, V., & O’Beirne, D. (2007). Effects of gas atmosphere and temperature on the respiration rates of whole and sliced mushrooms (*Agaricus bisporus*): implications for film permeability in modified atmosphere packages. *Journal of Food Science*, *72*, 197–204.
- Coskuner, Y., & Ozdemir, Y. (1997). Effects of canning processes on the elements content of cultivated mushrooms (*Agaricus bisporus*). *Food Chemistry*, *60*(4), 559–562.
- Cruz, R. M. S., Vieira, M. C., Fonseca, S. C., & Silva, C. L. M. (2011). Impact of thermal blanching and thermosonication treatments on watercress (*Nasturtium officinale*) quality: thermosonication process optimisation and microstructure evaluation. *Food and Bioprocess Technology*, *4*(7), 1197–1204.
- De Gennaro, L., Cavella, S., Romano, R., & Masi, P. (1999). The use of ultrasound in food technology I: inactivation of peroxidase by thermosonication. *Journal of Food Engineering*, *39*, 401–407.
- De la Fuente, S., Riera, E., Acosta, V. M., Blanco, A., & Gallego-Juárez, J. A. (2006). Food drying process by power ultrasound. *Ultrasonics*, *44*, 523–527.
- Delgado, A. E., Zheng, L., & Sun, D. W. (2009). Influence of ultrasound on freezing rate of immersion-frozen apples. *Food and Bioprocess Technology*, *2*, 263–270.
- Devece, C., Rodríguez-López, J. N., Fenoll, J. T., Catalá, J. M., De los Reyes, E., & García-Cánovas, F. (1999). Enzyme inactivation analysis for industrial blanching applications: comparison of microwave, conventional, and combination heat treatments on mushroom polyphenoloxidase activity. *Journal of Agricultural and Food Chemistry*, *47*(11), 4506–4511.
- Fernandes, F. A. N., & Rodrigues, S. (2007). Ultrasound as pre-treatment for drying of fruits: dehydration of banana. *Journal of Food Engineering*, *82*, 261–267.
- Gabaladón-Leyva, C. A., Quintero-Ramos, A., Barnard, J., Balandrán-Quintana, R. R., Talamás-Abbud, R., & Jiménez-Castro, J. (2007). Effect of ultrasound on the mass transfer and physical changes in brine bell pepper at different temperatures. *Journal of Food Engineering*, *81*, 374–379.
- Gallego-Juárez, J. A., Riera, E., De la Fuente, S., Rodríguez-Corral, G., Acosta-Aparicio, V. M., & Blanco, A. (2007). Application of high-power ultrasound for dehydration of vegetables: processes and devices. *Drying Technology*, *25*, 1893–1901.
- Gamboa-Santos, J., Montilla, A., Soria, A. C., & Villamiel, M. (2012). Effects of conventional and ultrasound blanching on enzyme inactivation and carbohydrate content of carrots. *European Food Research and Technology*, *234*, 1071–1079.
- García-Pérez, J. V., Cárcel, J. A., De la Fuente, S., & Riera, E. (2006). Ultrasonic drying of foodstuff in a fluidized bed. Parametric study. *Ultrasonics*, *44*, 539–543.
- García-Pérez, J. V., Cárcel, J. A., Riera, E., Rosselló, C., & Mulet, A. (2012). Intensification of low-temperature drying by using ultrasound. *Drying Technology*, *30*, 1199–1208.
- González-Fandos, E., Giménez, M., Olarte, C., Sanz, S., & Simón, A. (2000). Effect of packaging conditions on the growth of microorganisms and the quality characteristics of fresh mushrooms (*Agaricus bisporus*) stored at inadequate temperatures. *Journal of Applied Microbiology*, *89*, 624–632.
- Gormley, T. R. (1975). Chill storage of mushrooms. *Journal of the Science of Food and Agriculture*, *26*, 401–411.
- Gouzi, H., Depagne, C., & Coradin, T. (2012). Kinetics and thermodynamics of thermal inactivation of polyphenol oxidase in an aqueous extract from *Agaricus bisporus*. *Journal of Agricultural and Food Chemistry*, *60*, 500–506.
- Holdsworth, S. D. (1997). *Thermal processing of packaged foods*. London: Chapman Hall.
- Horžić, D., Jambrak, A. R., Belščak-Cvitanović, A., Komes, D., & Lelas, V. (2012). Comparison of conventional and ultrasound assisted

- extraction techniques of yellow tea and bioactive composition of obtained extracts. *Food and Bioprocess Technology*, 5, 2858–2870.
- Jambrak, A. R., Mason, T. J., Paniwnyk, L., & Lelas, V. (2007a). Ultrasonic effect on pH, electric conductivity, and tissue surface of button mushrooms, brussels sprouts and cauliflower. *Czech Journal of Food Science*, 25, 90–99.
- Jambrak, A. R., Mason, T. J., Paniwnyk, L., & Lelas, V. (2007b). Accelerated drying of button mushrooms, Brussels sprouts and cauliflower by applying power ultrasound and its rehydration properties. *Journal of Food Engineering*, 81, 88–97.
- Jasinski, E. M., Stemberger, B., Walsh, R., & Kilara, A. (1984). Ultra structural studies of raw and processed tissue of the major cultivated mushroom, *Agaricus bisporus*. *Food Microstructure*, 3, 191–196.
- Jolivet, S., Arpin, N., Wicher, H. J., & Pellon, G. (1998). *Agaricus bisporus* browning: a review. *Mycological Research*, 102, 1459–1483.
- Konanayakam, M., & Sastry, S. K. (1988). Kinetics of shrinkage of mushroom during blanching. *Journal of Food Science*, 53(5), 1406–1411.
- Kotwaliwale, N., Bakane, P., & Verma, A. (2007). Changes in textural and optical properties of oyster mushroom during hot air drying. *Journal of Food Engineering*, 78(4), 1207–1211.
- Leadley C. & Williams A. (2002). Power ultrasound—current and potential applications for food processing, Review No 32, Campden and Chorleywood Food Research Association.
- Lespinard, A. R., Goñi, S. M., Salgado, P. R., & Mascheroni, R. H. (2009). Experimental determination and modeling of size variation, heat transfer and quality indexes during mushroom blanching. *Journal of Food Engineering*, 92, 8–17.
- Lima, M., & Sastry, S. K. (1990). Influence of fluid rheological properties and particle location on ultrasound-assisted heat transfer between liquid and particles. *Journal of Food Science*, 55(4), 1112–1115.
- López, P., & Burgos, J. (1995). Peroxidase stability and reactivation after heat treatment and manothermosonication. *Journal of Food Science*, 60(3), 551–553.
- López, P., Sala, F. J., Fuente, J. L., Cardon, S., Raso, J., & Burgos, J. (1994). Inactivation of peroxidase lipoxigenase and phenol oxidase by manothermosonication. *Journal of Agricultural and Food Chemistry*, 42(2), 253–256.
- Mansfield, T. (1962). High temperature-short time sterilization. *Proceedings First International Congress on Food Science and Technology*, 4, 311–316.
- Mason T. J. (1998). Power ultrasound in food processing—the way forward. In M. J. W. Povey & T. J. Mason (Eds.), *Ultrasound in Food Processing* (pp 103–126). Blackie Academic & Professional, London.
- McArdle F. J. & Curwen D. (1962). Some factors influencing shrinkage of canned mushrooms. *Mushroom Science*, 5, 547–557.
- McArdle, F. J., Kuhn, G. D., & Beelman, R. B. (1974). Influence of vacuum soaking on yield and quality of canned mushrooms. *Journal of Food Science*, 39, 1026–1028.
- Mohapatra, D., Bira, Z. M., Kerry, J. P., Frías, J. M., & Rodrigues, F. A. (2010). Postharvest hardness and color evolution of White button mushrooms (*Agaricus bisporus*). *Journal of Food Science*, 75(3), 146–152.
- Ohlsson, T. (1980). Temperature dependence of sensory quality changes during thermal processing. *Journal of Food Science*, 45(4), 836–847.
- Ortuño, C., Martínez-Pastor, M., Mulet, A., & Benedito, J. (2013). Application of high power ultrasound in the supercritical carbon dioxide inactivation of *Saccharomyces cerevisiae*. *Food Research International*, 51, 474–481.
- Peralta-Jimenez, L., & Cañizares-Macias, M. P. (2012). Ultrasound-assisted method for extraction of theobromine and caffeine from cacao seeds and chocolate products. *Food and Bioprocess Technology*, 6, 3522–3529.
- Rodríguez-López, J. N., Fenoll, N. G., Tudela, J., Devecce, C., Sánchez-Hernández, D., De los Reyes, D., et al. (1999). Thermal inactivation of mushroom polyphenoloxidase employing 2450 MHz microwave radiation. *Journal of Agricultural Food Chemistry*, 47, 3028–3035.
- Sala, F., Burgos, J., Condon, S., Lopez, P., & Raso, J. (1995). Effect of heat and ultrasound on microorganisms and enzymes. In G. W. Gould (Ed.), *New methods of food preservation* (1st ed., pp. 176–204). Glasgow: Blackie Academic and professional.
- Sanjuán, N., Hernando, I., Lluch, M. A., & Mullet, A. (2005). Effects of low temperature blanching on texture, microstructure and rehydration capacity of carrots. *Journal of the Science of Food and Agriculture*, 85, 2071–2076.
- Santos, M. V., & Lespinard, A. R. (2011). Numerical simulation of mushrooms during freezing using the FEM and an enthalpy—Kirchhoff formulation. *Heat and Mass Transfer*, 47, 1671–1683.
- Sastry, S. K., Beelman, R. B., & Speroni, J. J. (1985). A three-dimensional finite element model for thermally induced changes in foods: application to degradation of agaritine in canned mushrooms. *Journal of Food Science*, 50(5), 1293–1299.
- Sastry, S. K., Shen, G. Q., & Blaisdel, J. L. (1989). Effect of ultrasonic vibration on fluid-to-particle convective heat transfer coefficients. *Journal of Food Science*, 54(1), 229–230.
- Sensoy, I., & Sastry, S. K. (2004). Ohmic blanching of mushrooms. *Journal of Food Process Engineering*, 27(1), 1–15.
- Sheen, S., & Hayakawa, K. (1991). Finite difference simulation for heat conduction with phase change in an irregular food domain with volumetric change. *International Journal of Heat and Mass Transfer*, 34(6), 1337–1346.
- Simal, S., Benedito, J., Sanchez, E. S., & Rossello, C. (1998). Use of ultrasound to increase mass transport rates during osmotic dehydration. *Journal of Food Engineering*, 36, 323–336.
- Siró, I., Vén, C., Balla, C., Jónás, G., Zeke, I., & Friedrich, L. (2009). Application of an ultrasonic assisted curing technique for improving the diffusion of sodium chloride in porcine meat. *Journal of Food Engineering*, 91, 353–362.
- Soria, A. C., & Villamiel, M. (2010). Effect of ultrasound on the technological properties and bioactivity in foods: a review. *Trends in Food Science and Technology*, 21, 323–331.
- Verlinden, B. E., Yuksel, D., Baheri, M., De Baerdemaeker, J., & Van Dijk, C. (2000). Low temperature blanching effect on the changes in mechanical properties during subsequent cooking of three potato cultivars. *International Journal of Food Science and Technology*, 35, 331–340.
- Wu, C. M., Wu, J. L.-P., Chen, C.-C., & Chou, C.-C. (1981). Flavor recovery from mushroom blanching water. In G. Charalambous & G. Inglett (Eds.), *The quality of foods and beverages: chemistry and technology*, vol. 1. New York: Academic Press.
- Zivanovic, S., & Buescher, R. (2004). Changes in mushroom texture and cell wall composition affected by thermal processing. *Journal of Food Science*, 69, 44–48.