


# Enhanced inactivation of pectin methylesterase in passion fruit juice by ohmic heating

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## Electronic Supplementary Material

Supplementary Figure S1. Experimental diagram

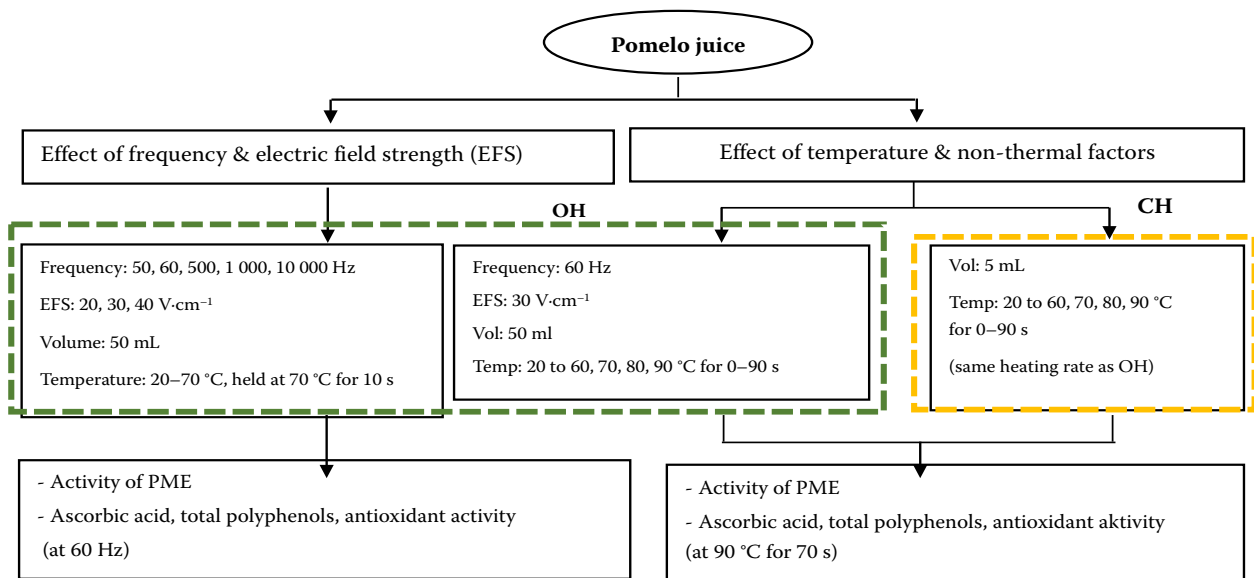


Figure S1. Experimental diagram

OH – Ohmic heating; CH – conventional heating; PME – pectin methylesterase