
Abstract.....	III
Resumen.....	IX
Resum.....	XV
1. INTRODUCTION	1
1.1. Microbial inactivation in the food and pharmaceutical industry	3
1.1.1. Thermal treatments	3
1.1.2. Non-thermal preservation technologies	3
1.1.2.1. High pressure processing	4
1.1.2.2. Irradiation	5
1.1.2.3. Supercritical fluids	7
1.1.2.4. High power ultrasound	12
1.1.2.5. Pulsed electric fields	14
1.1.2.6. Combined treatments.....	18
1.2. Emulsions	20
1.2.1. General aspects	20
1.2.2. Use in the industry.....	21
1.2.3. Physicochemical properties and stability	22
1.2.4. Non-thermal inactivation.....	24
1.2.4.1. High pressure processing	25
1.2.4.2. Irradiation	25
1.2.4.3. Supercritical fluids	26
1.2.4.4. High power ultrasound	26
1.2.4.5. Pulsed electric fields	27
1.3. Justification of the research.....	28
2. OBJECTIVES	31

3. METHODOLOGY	37
3.1. Working plan.....	39
3.2. Preparation of microorganisms	42
3.3. Preparation of oil-in-water emulsions	44
3.4. Inoculation	45
3.5. Thermal treatments	45
3.6. Non-thermal treatments.....	45
3.6.1. Supercritical carbon dioxide and high power ultrasound	46
3.6.2. Pulsed electric field and high power ultrasound.....	47
3.7. Microbiological analysis.....	49
3.8. Modelling of microbial inactivation.....	49
3.9. Ultrastructural analyses	50
3.10. Physicochemical properties of the emulsions treated with SC-CO ₂ + HPU	51
3.10.1. Appearance, pH and density	51
3.10.2. Droplet size and ζ-potential	52
3.11. Statistical analyses	52
4. RESULTS AND DISCUSSION.....	55
4.1. Chapter 1. SC-CO₂ + HPU microbial inactivation	57
' <i>Microbial inactivation by means of ultrasonic assisted supercritical CO₂. Effect on cell ultrastructure</i> '	59
' <i>Non-thermal pasteurization of lipid emulsions by combined supercritical carbon dioxide and high-power ultrasound treatment</i> '	93
' <i>Combination of supercritical CO₂ and high-power ultrasound for the inactivation of fungal and bacterial spores in lipid emulsions</i> '.....	131

<i>'Ultrasonic-assisted supercritical CO₂ inactivation of bacterial spores and effect on the physicochemical properties of oil-in-water emulsions'</i>	165
4.2. Chapter 2. PEF and HPU microbial inactivation	203
<i>'Combined pulsed electric field and high-power ultrasound treatments for microbial inactivation in oil-in-water emulsions'</i>	205
5. GENERAL DISCUSSION	239
6. CONCLUSIONS	255
7. RECOMMENDATIONS	263
8. SCIENTIFIC CONTRIBUTION	269
9. REFERENCES	274

