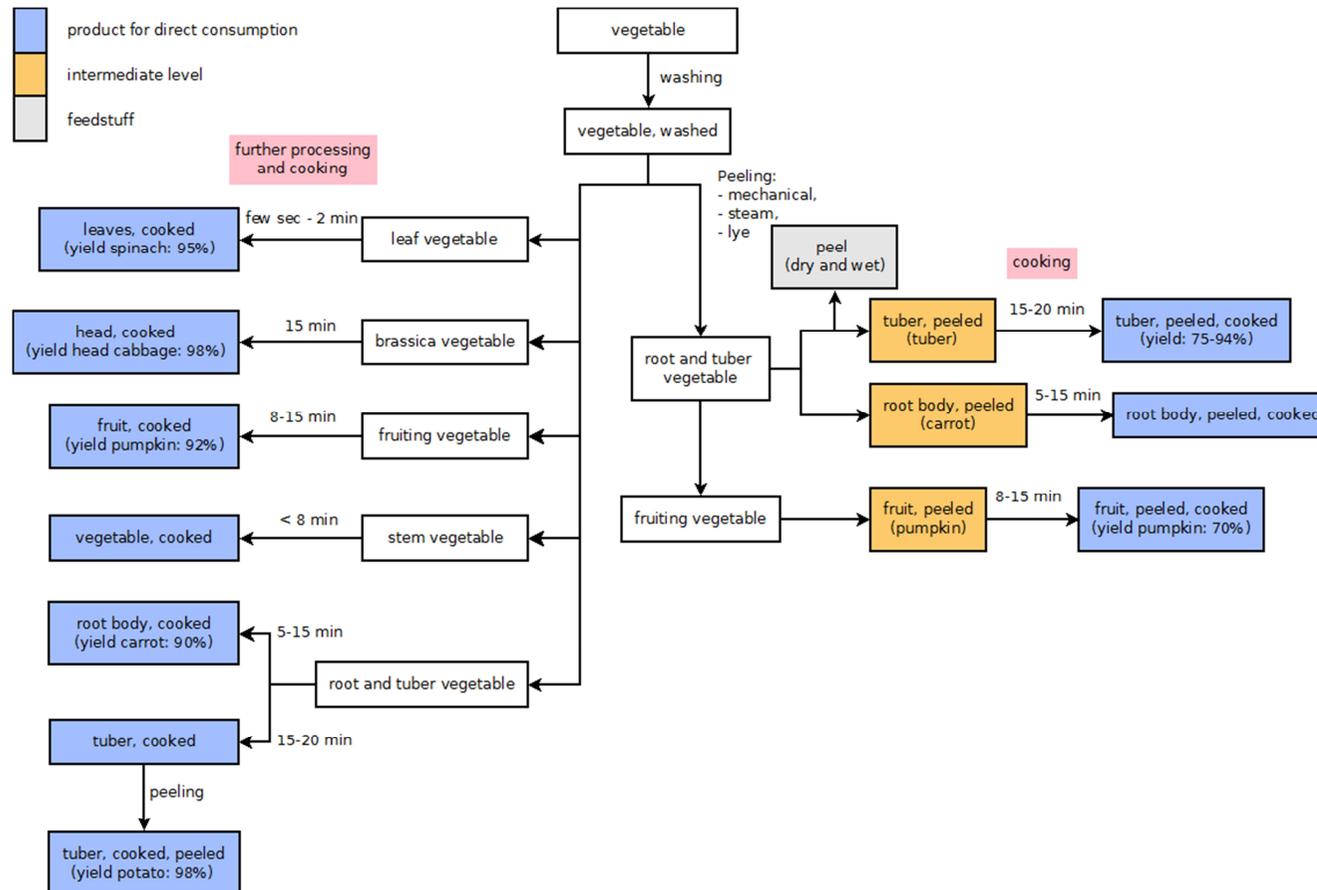


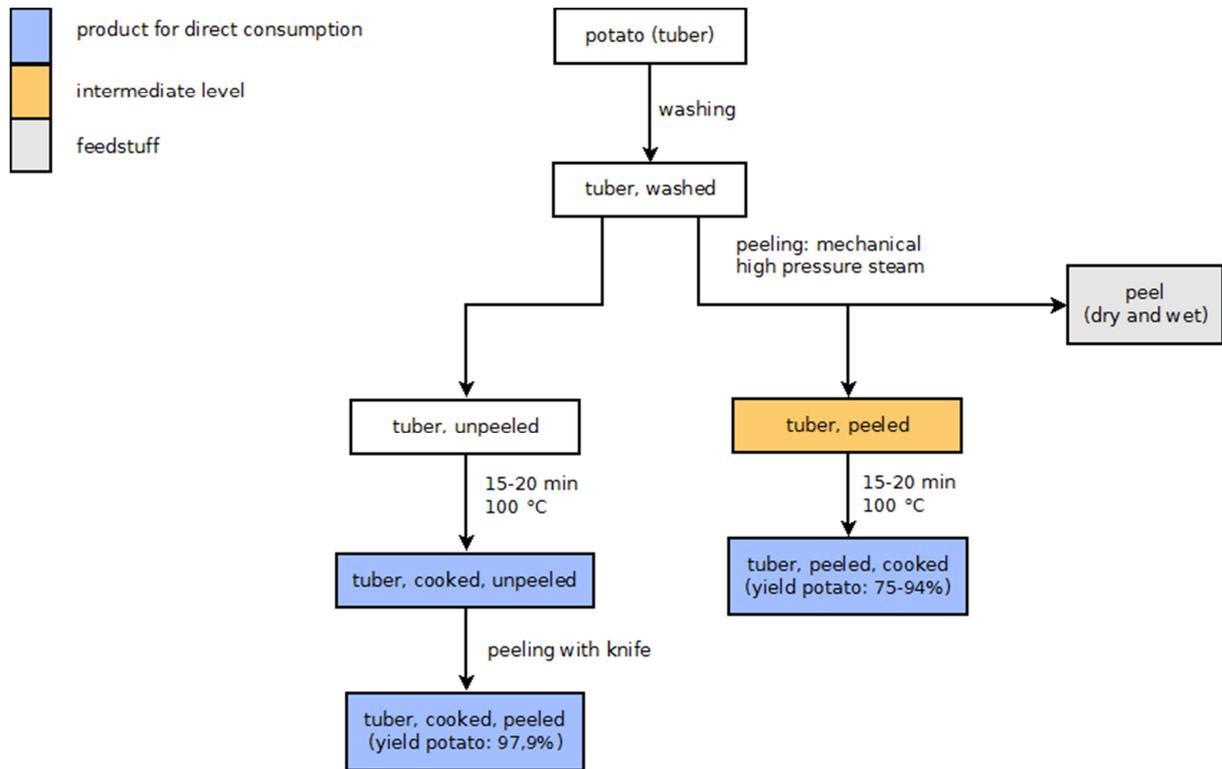
## Fließschemata zur BfR-Datensammlung zu Verarbeitungsfaktoren

### Cooking in water

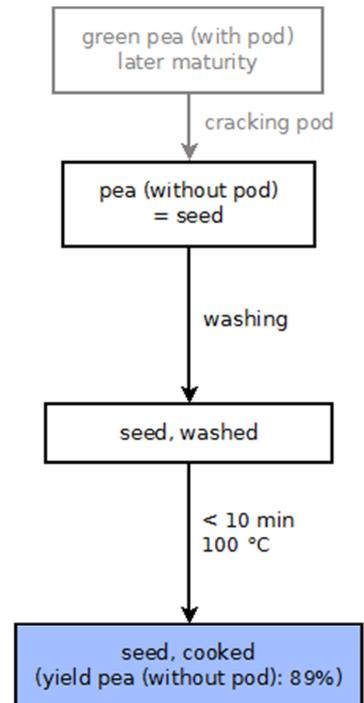
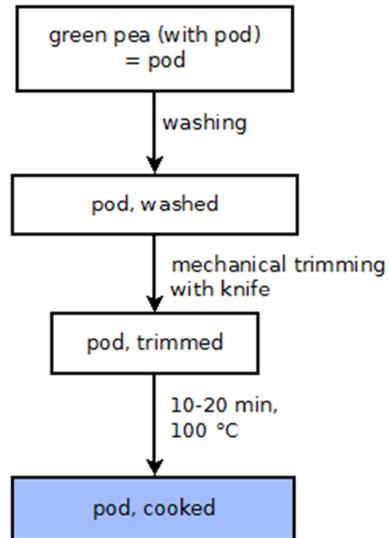
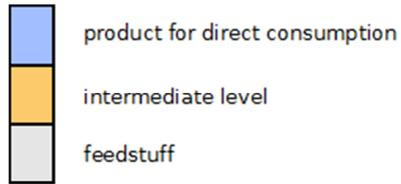
#### Cooked vegetables



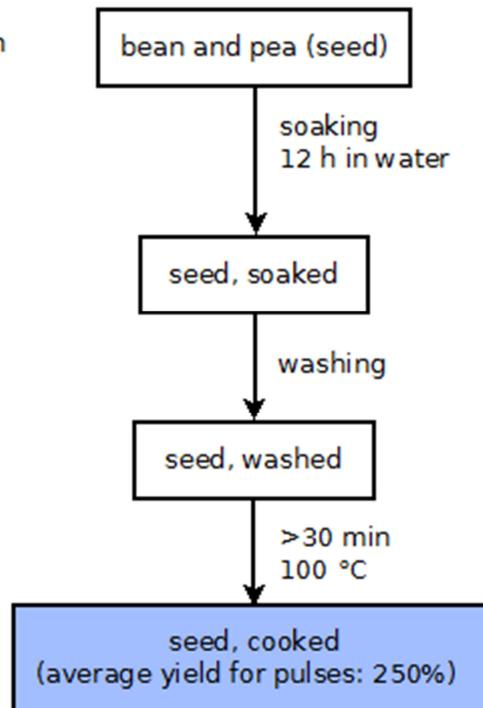
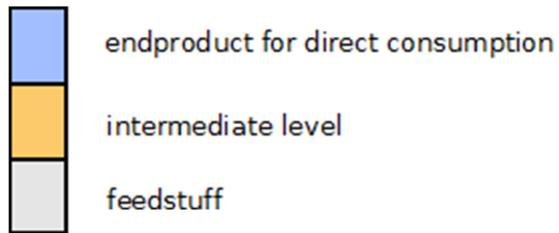
## Cooked potato



## Cooked legume vegetables

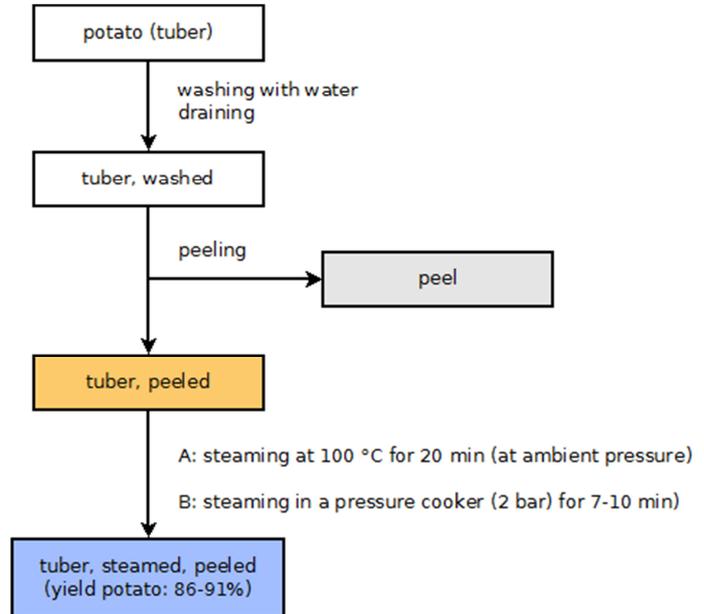
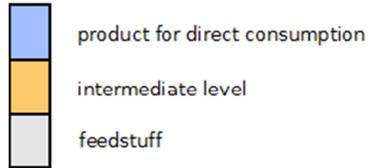


## Cooked pulses



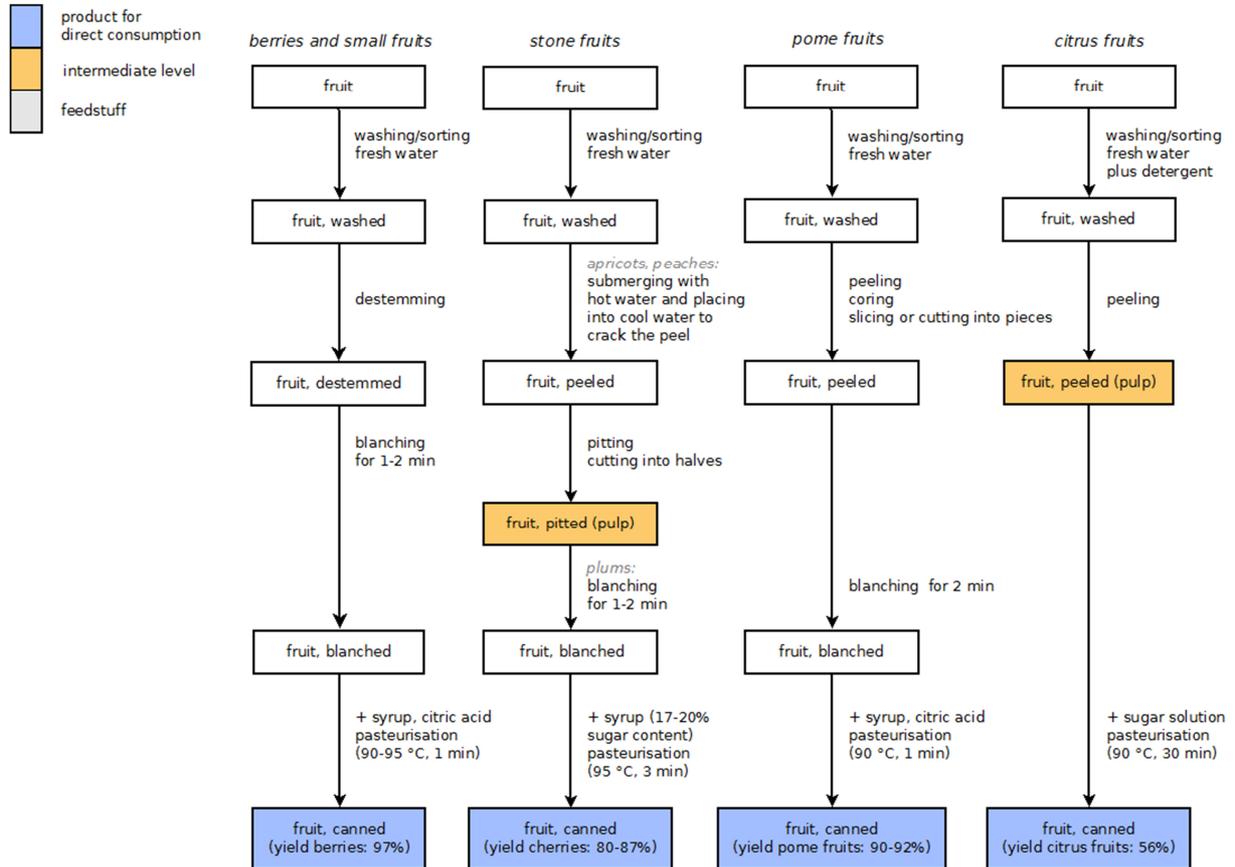
## Steaming

### Steamed potato

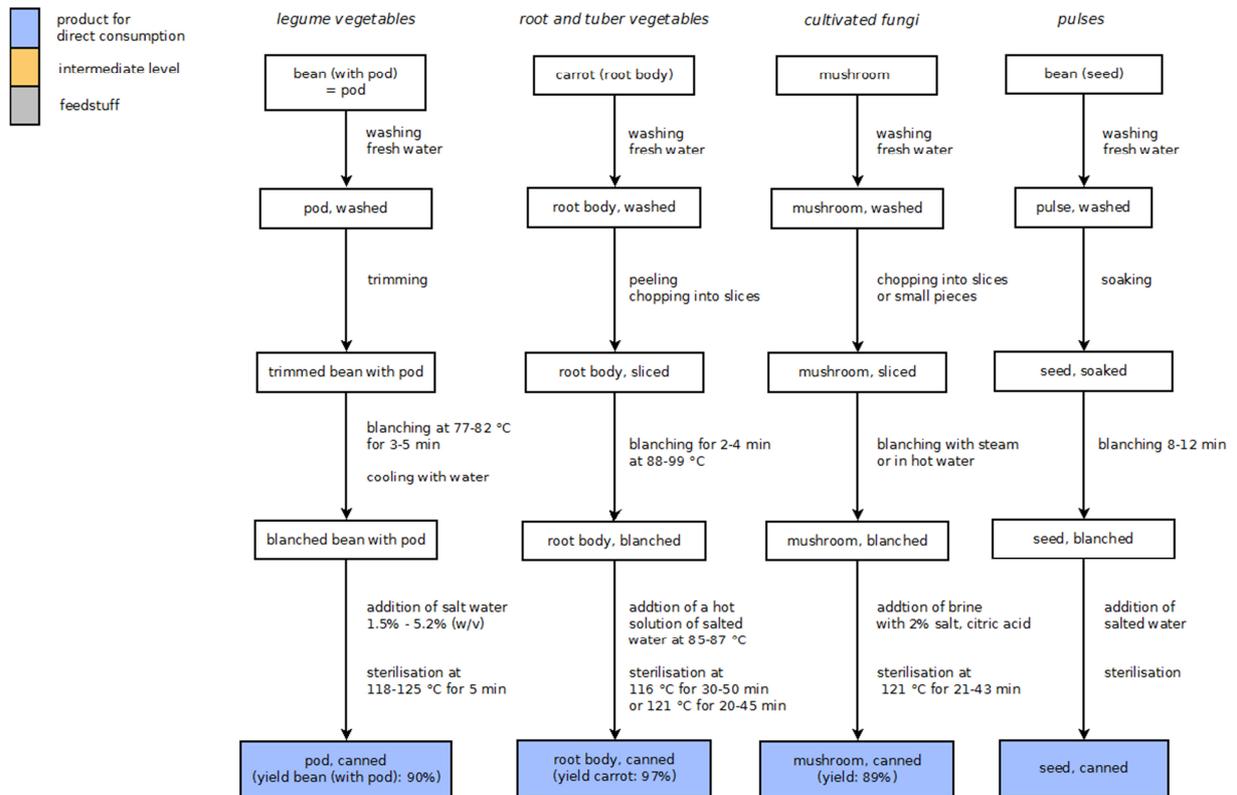


# Canning

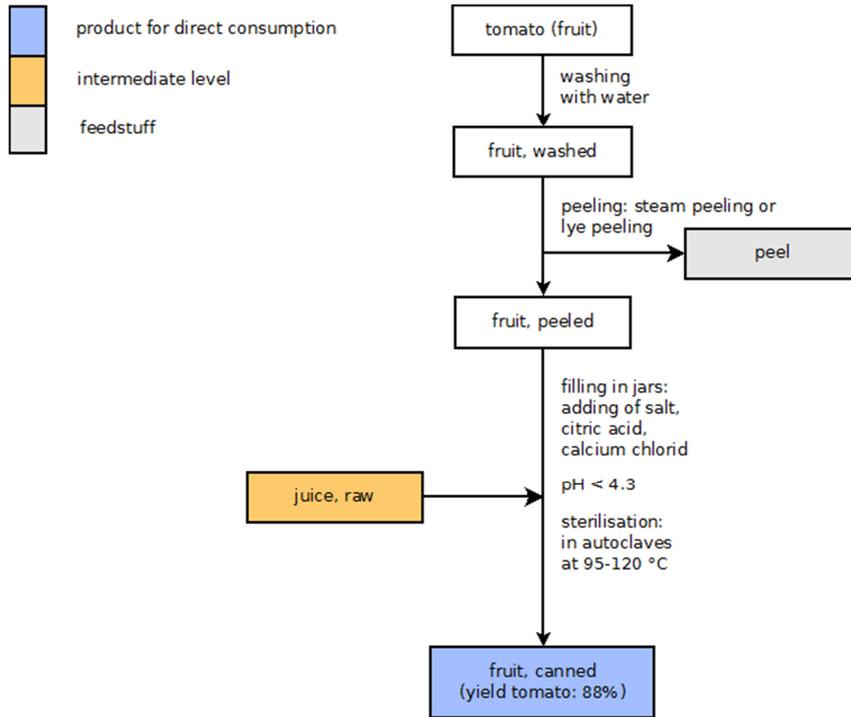
## Canned fruits



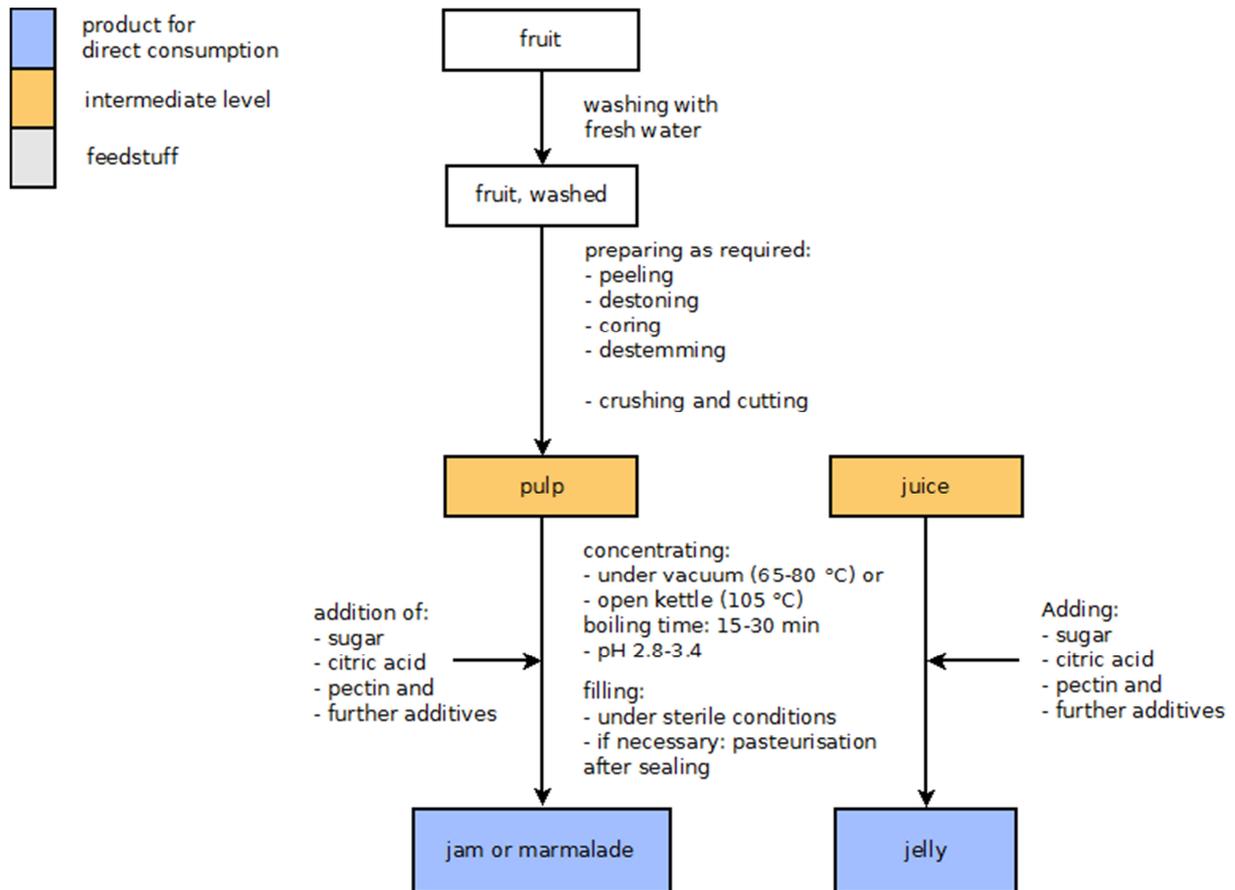
## Canned vegetables



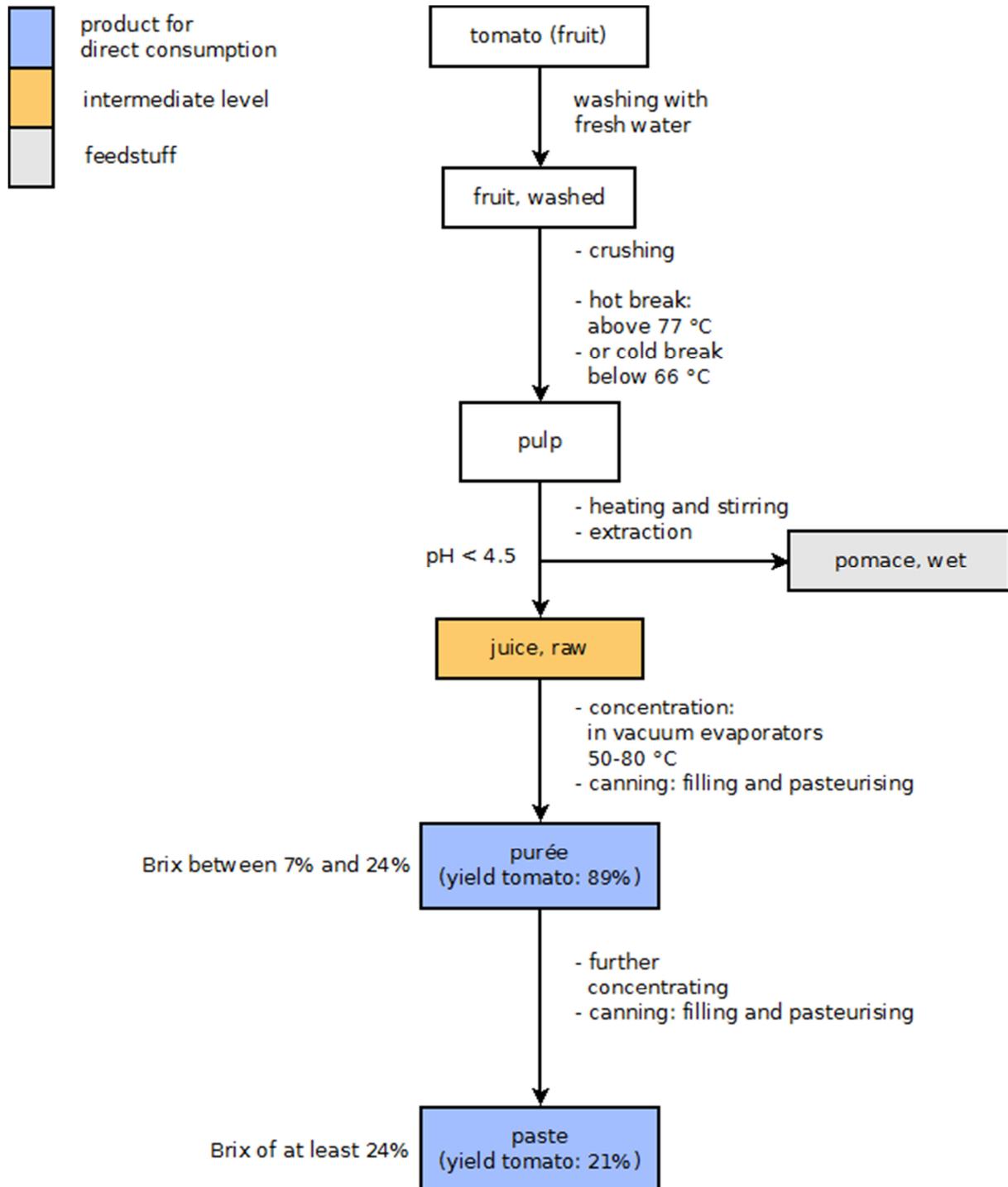
## Canned tomato



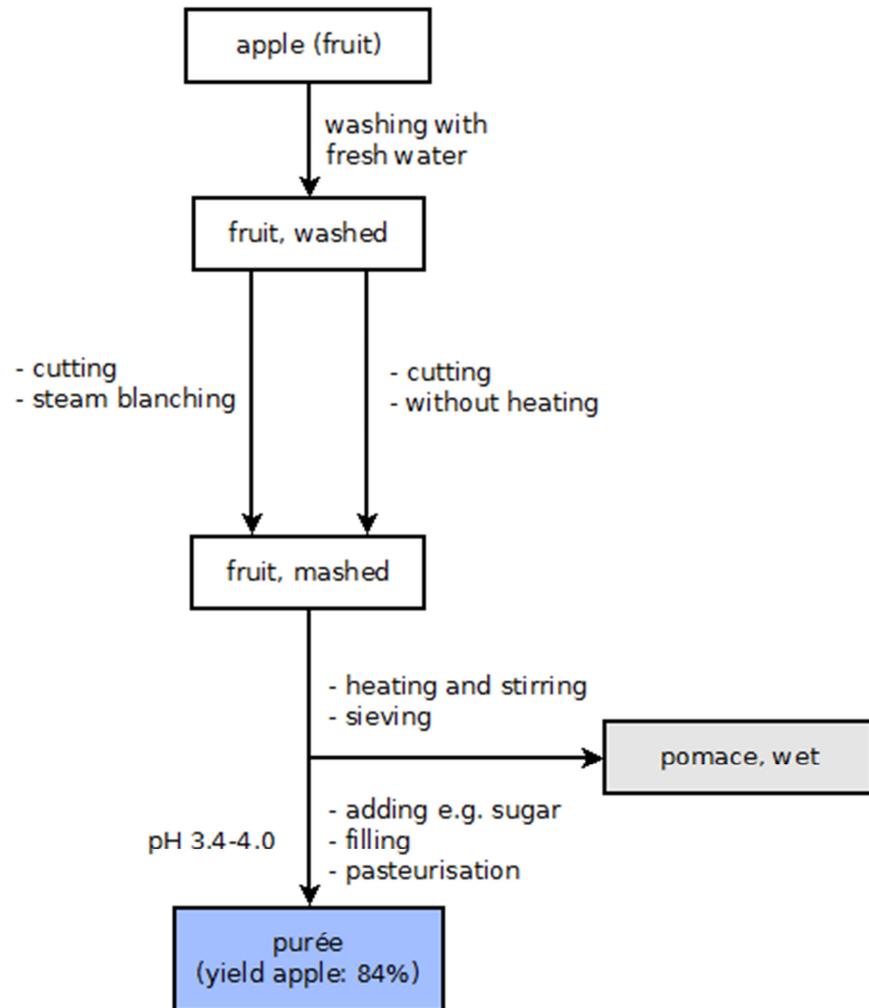
## Jam, Jelly and Marmalade



## Tomato Purée and Paste

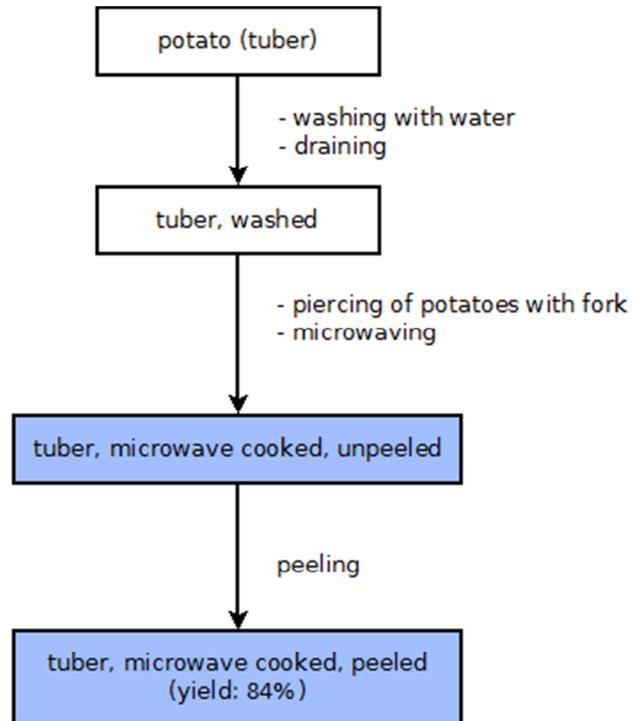
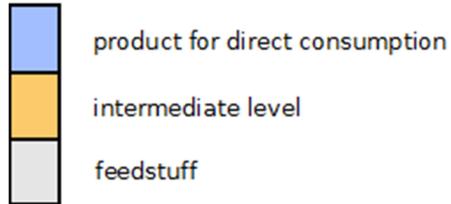


## Apple sauce



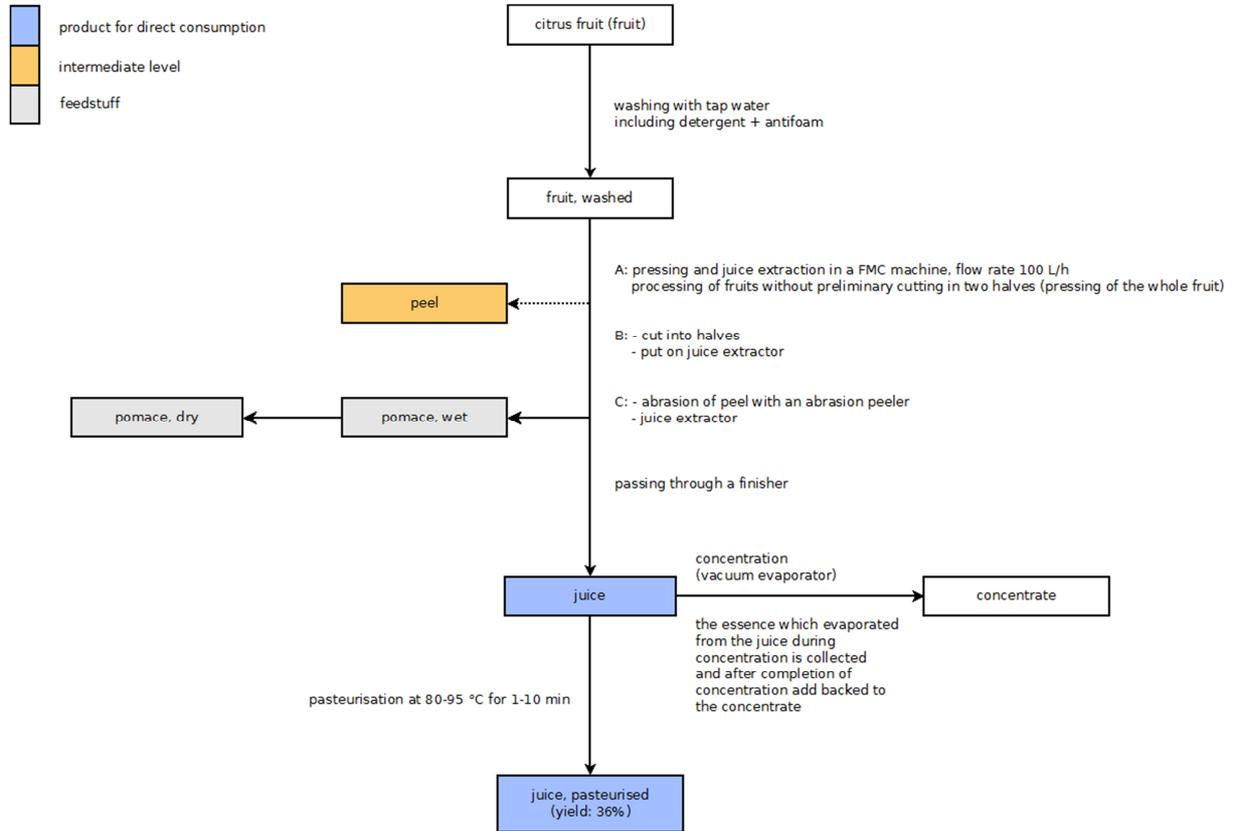
## Microwaving

### Microwave cooked potato

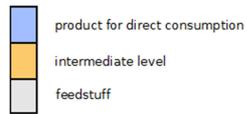


## Juicing

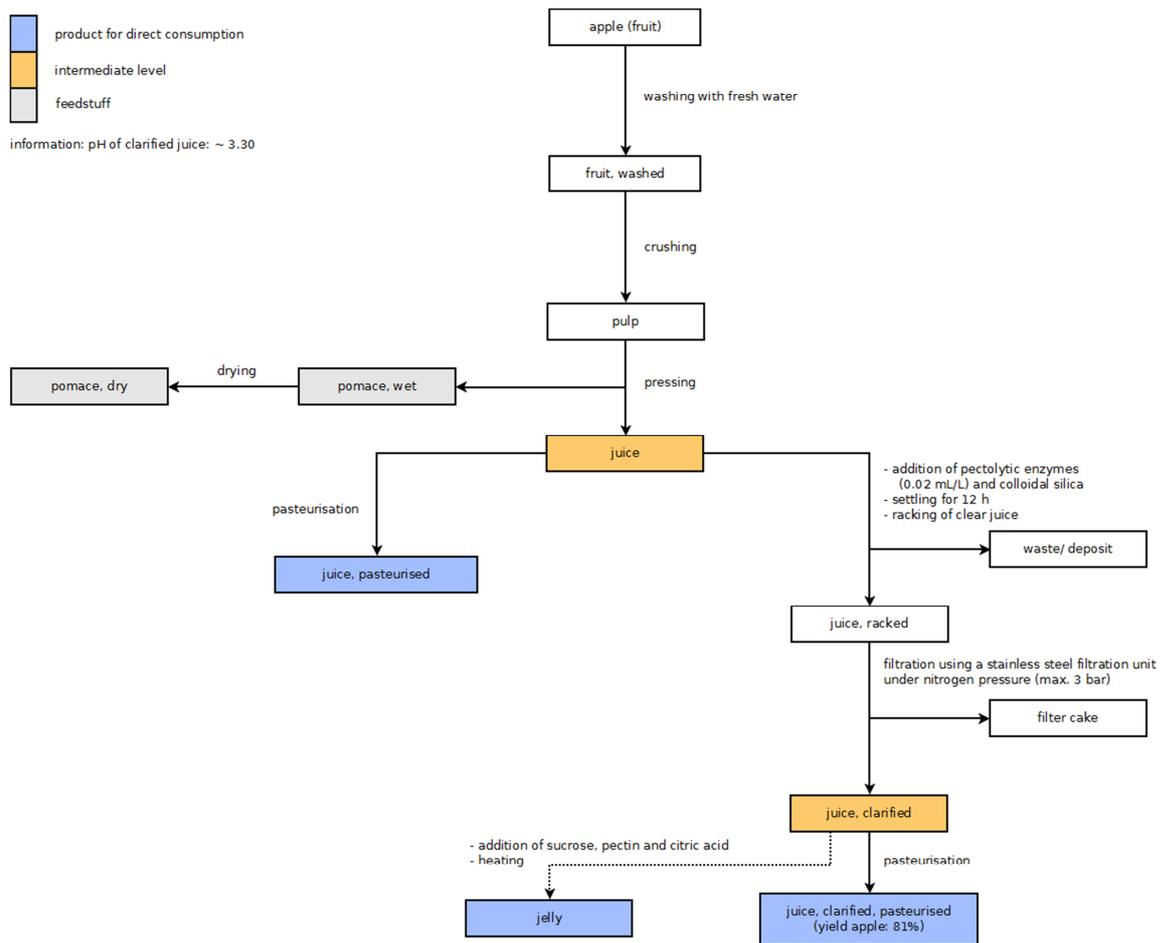
### Citrus juice



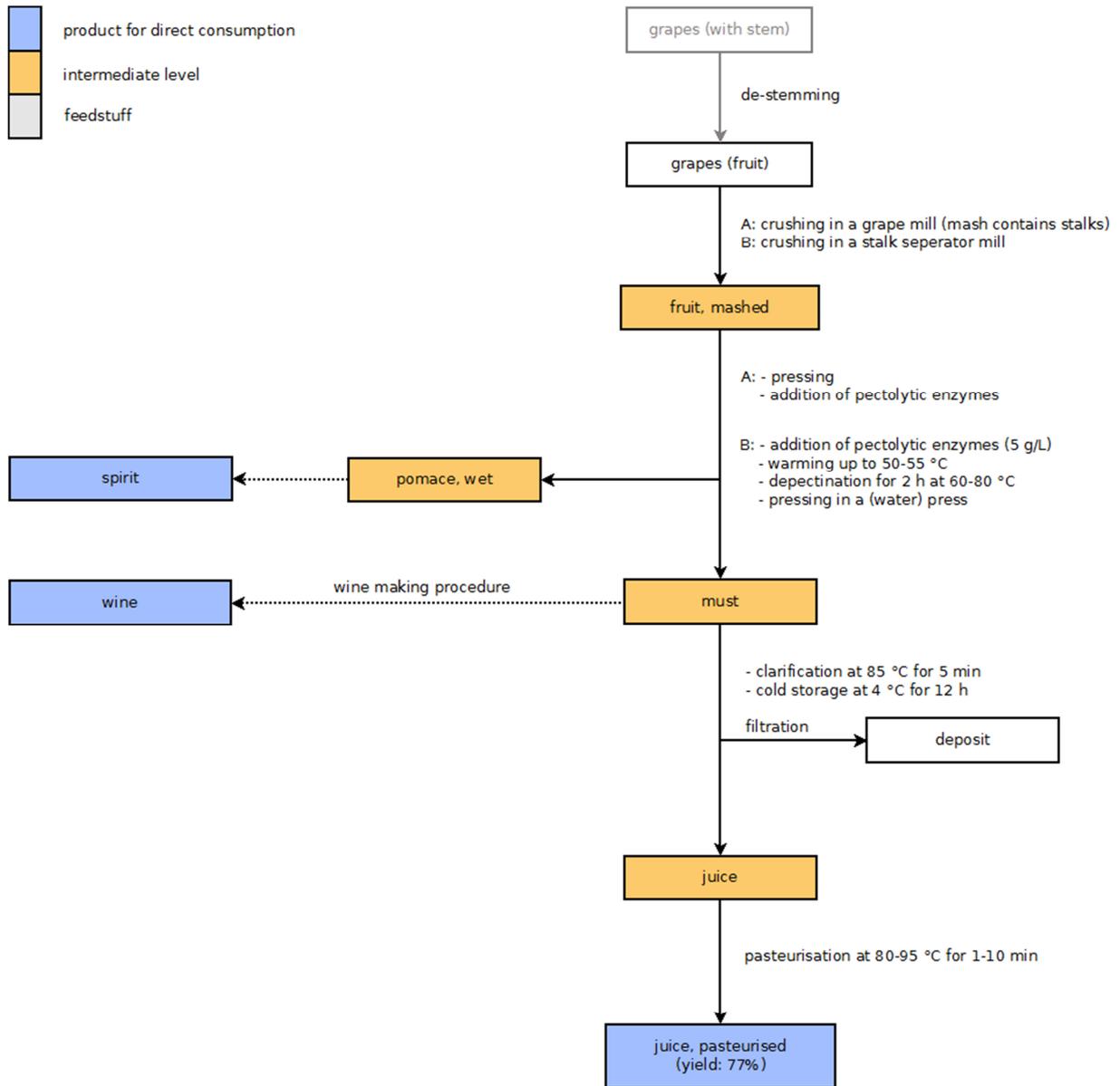
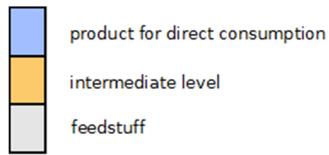
## Pome fruit juice



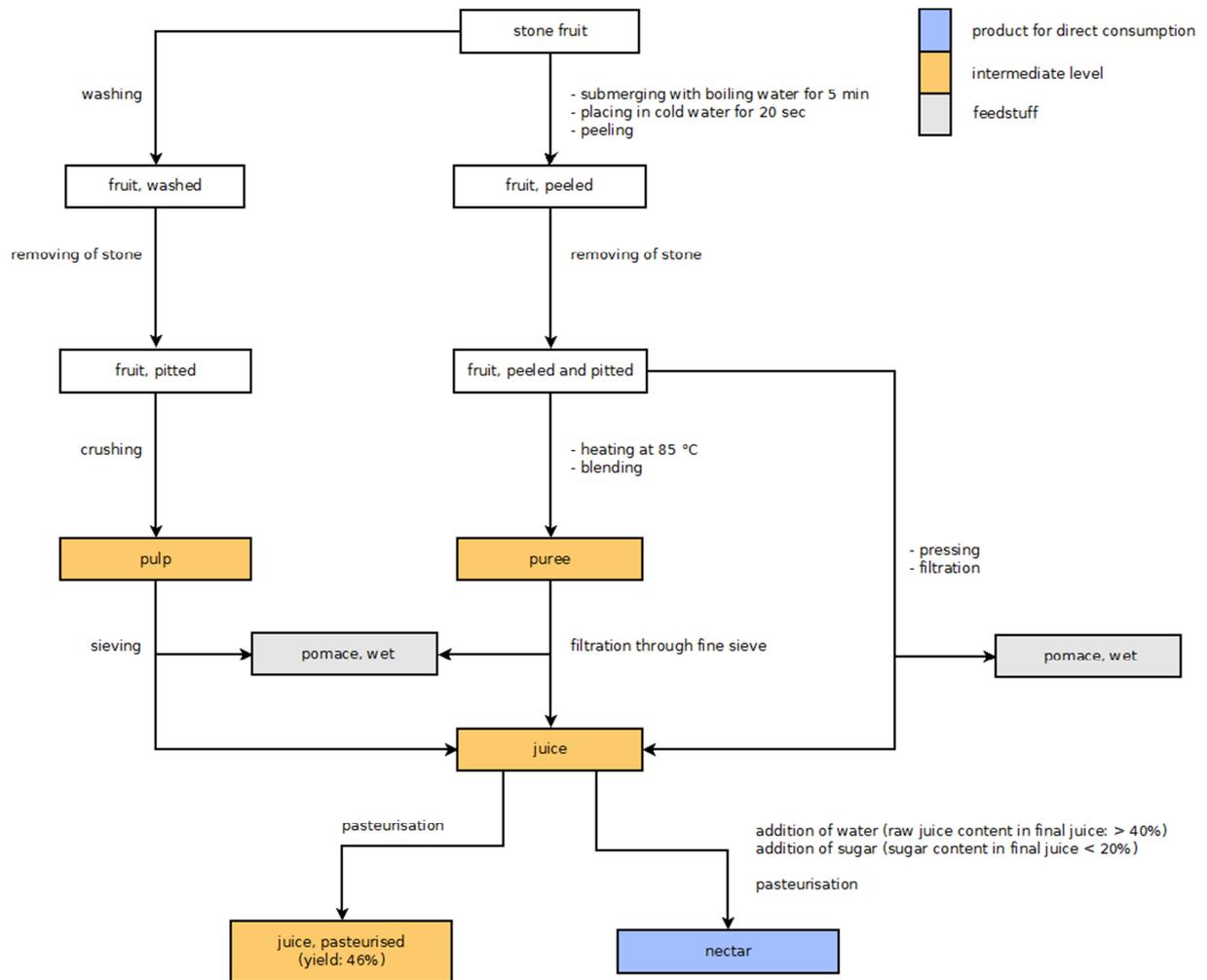
information: pH of clarified juice: ~ 3.30



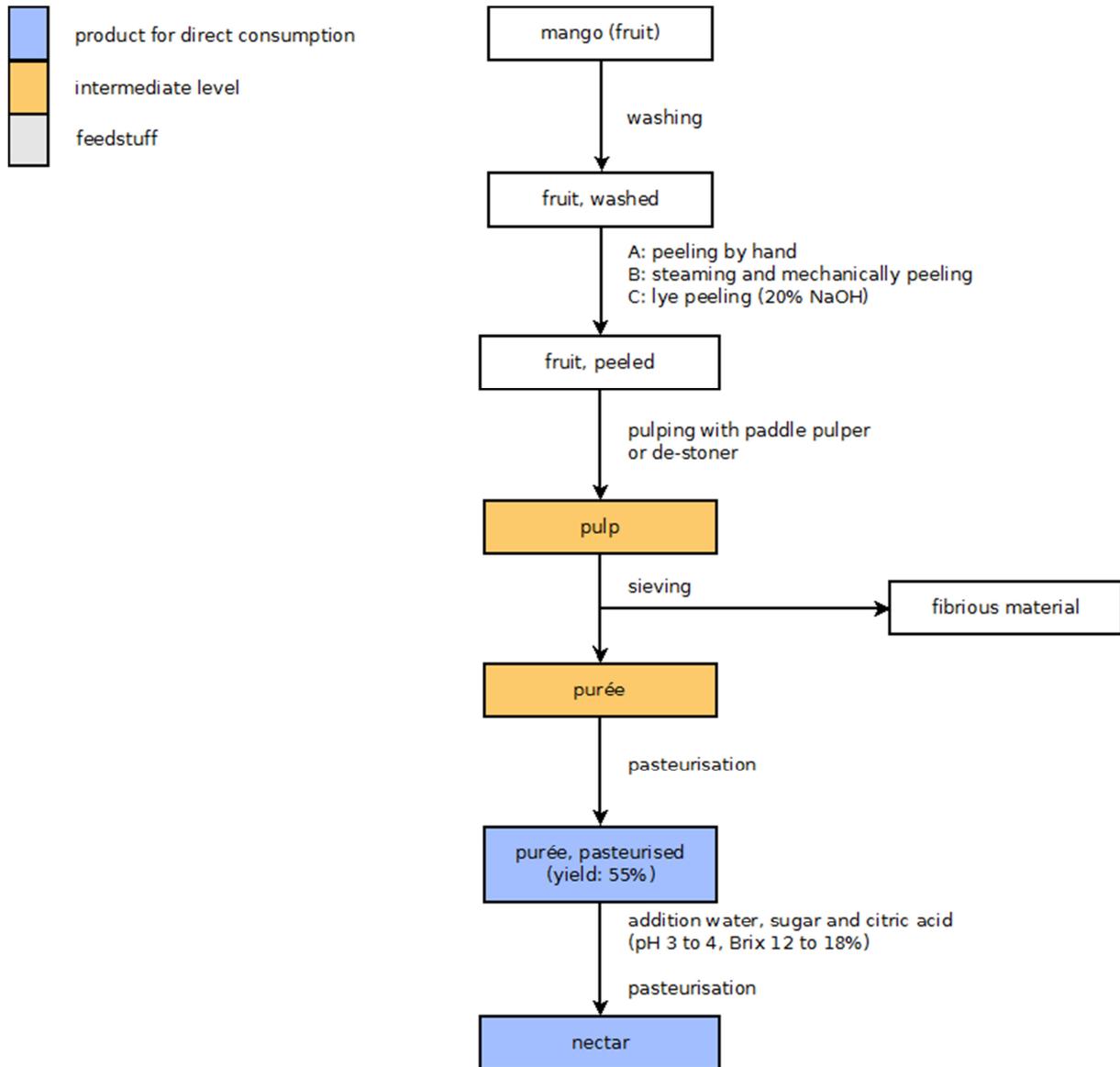
## Grape juice



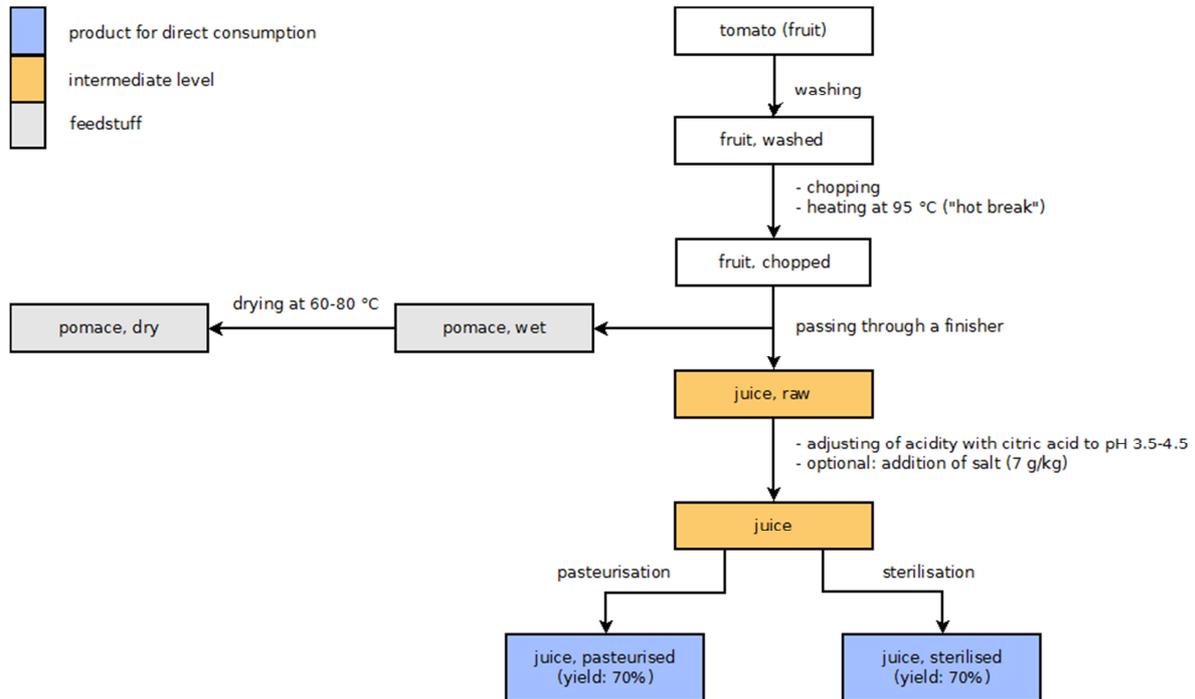
## Stone fruit juice



## Tropical fruit juice and / or nectar



## Tomato juice



## Carrot juice

