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Czech J. Food Sci.

**Gabrovská D.,
Ouhřabková J., Rysová
J., Holasová M.,
Fiedlerová V.,
Laknerová I.,
Winterová R.,
Eichlerová E., Erban
V., Strohal J.,
Němečková I., Houška
M.:**

**Mixed vegetable juices
acidified with
sauerkraut juice and
preserved using high
pressure or heat
pasteurisation**

treatments – nutritional and sensory evaluation

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The goal of this work was to design mixed vegetable (vegetable-fruit) juices which are preserved by high pressure, have an increased content of bioactive substances, are made from locally available produce, and offer excellent nutrition and appealing taste. The new products were prepared on laboratory scale units and underwent nutritional, microbiological, and sensory evaluations. The basic composition, total polyphenol content, ascorbic acid content, and total antioxidant activity were determined.

Keywords:

juice; vegetable; sauerkraut; bioactive substances; microbiological evaluations

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