ERRATUM

Siguemoto, É. S. **Continuous-flow microwave thermal processing of cloudy apple juice**. 2018. 234 p. Thesis (Doctoral) – Escola Politécnica, University of São Paulo, São Paulo, 2018.

Page	Line	Where it reads	It should read
5	27	FAPESP - São Paulo Research Foundation (grants #2012/04073-0, 2013/07914-8, 2014/17534-0, 2014/06026-4 and 2015/11677-7).	FAPESP - São Paulo Research Foundation (grants #2012/04073-0, 2013/07914-8, 2014/17534-0, 2014/06026-4 and 2015/11677-7) and CAPES - Coordination for the Improvement of Higher Education Personnel.
21	26	parameter (s ⁻¹)	parameter (s)
23	28	parameter (s ⁻¹)	parameter (s)
42	17	bacterial spores	sporulated and non-sporulated bacteria
43	11	<i>Bacillus</i>	<i>Geobacillus</i>
43	12	<i>Salmonella</i> and <i>Shigella</i> species are acid-resistant	<i>Salmonella</i> , <i>Shigella</i> , molds and yeasts that are acid-resistant
47	6	parameter (s ⁻¹)	parameter (s)
87	28	<i>pH</i> 3.25 ^a ± 0.02 3.89 ^b ± 0.01 3.75 ^b ± 0.09 3.77 ^b ± 0.01 3.97 ^b ± 0.02 3.87 ^b ± 0.02	<i>pH</i> 3.25 ^a ± 0.02 3.89 ^d ± 0.01 3.75 ^b ± 0.09 3.77 ^{b,c} ± 0.01 3.97 ^d ± 0.02 3.87 ^{c,d} ± 0.02
87	29	<i>a_w</i> 0.994 ^b ± 0.003 0.991 ^a ± 0.003 0.990 ^a ± 0.001 0.992 ^a ± 0.003 0.988 ^a ± 0.000 0.987 ^a ± 0.003	<i>a_w</i> 0.994 ^b ± 0.003 0.991 ^{a,b} ± 0.003 0.990 ^{a,b} ± 0.001 0.992 ^{a,b} ± 0.003 0.988 ^{a,b} ± 0.000 0.987 ^a ± 0.003
87	30	<i>TSS</i> 12.0 ^a ± 0.1 12.9 ^d ± 0.1 14.1 ^e ± 0.1 12.1 ^c ± 0.2 12.1 ^{a,b} ± 0.1 12.1 ^{a,b} ± 0.1	<i>TSS</i> 12.0 ^a ± 0.1 12.9 ^c ± 0.1 14.1 ^d ± 0.1 12.1 ^b ± 0.2 12.1 ^{a,b} ± 0.1 12.1 ^{a,b} ± 0.1
118	33	1 mL glycerol 20%, v/v	1 mL glycerol (20% in TSB, v/v)
137	21	Rouse; Atkins (1953)	Rouse; Atkins (1953) with modifications
191	2	1-2	0-1
191	31	heating patter	heating pattern
194	10	$\Delta t = V/Q \cdot 100$	$\Delta t = (V/Q)/100$
194	16	predicted	prediction of
198	6	instant	instantaneous
199	5	predicted	prediction of
199	7	instant	instantaneous
202	20	instant	instantaneous
215	25	increase in contents	increase in average contents