Modeling High-Intensity Pulsed Electric Field Inactivation of a Lipase from *Pseudomonas fluorescens*. By Soliva-Fortuny et al., page 4096. The effects of high-intensity pulsed electric fields, an emerging nonthermal technology, on lipoprotein lipase enzyme suspended in a simulated milk model solution were studied. The presence of lipase in milk is undesirable because it hydrolyzes triglycerides causing an unpleasant rancid flavor. The models suggest that the enzyme organizes in several structural forms with different resistances to the pulsed electric field treatments. Mathematical equations are presented to help in predicting lipase destruction after treatments of different intensity and duration.