Message from the Guest Editors

Dear Colleagues,

Consumers are demanding fresh-tasting and nutritious healthy processed foods for their nutrients and convenience, at an affordable price, which necessitates the development of new food processing techniques. The next generation of food processing technologies deals with the following health related parameters, such as increased dietary fiber, decreased calories, decreased saturated fat, no trans fatty acids, etc. New technologies need to be developed to tackle the above requirement in processed food development. The emerging processing technologies, such as high pressure processing, ohmic heating, non-thermal processing, minimal processing, irradiation, etc. are used in the food industries. Many of these technologies are not standardized yet and needed further research to enhance its suitability to particular application. This Special Issue covers various topics related to new technologies, methods and techniques used to enhance the foods of the future.

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