



## Emerging Technologies for Beverages Preservation

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### Message from the Guest Editor

The increasing demand of almost personalised desires from consumers on beverages stimulates the market to develop at high rate products to supply this demand. New consumer trends such as veganism demand beverages that can replace cow milk; other trends due to health conditions demand sugar-free, fat-free, or gluten-free formulations. Many of these formulations are low-acid, and therefore, to be safely stocked on the supermarket shelf, they must undergo sterilization; others, mainly fruit juices or nectars, being high-acid beverages may be stabilized by a less aggressive preservation process (pasteurization), but most beverages still undergo thermal processing. Their nutritional value and functionality is somehow impaired by the preservation process, and emerging technologies such as high hydrostatic pressure, thermosonication, electrical pulsed fields, pulsed light, or active packaging, among others, may play a very important role in preventing this drawback.

This Special Issue will gather recent developments in emerging technologies applied to beverages in order to improve their nutritional and functional quality and ensure product safety.

