



Fruit Juices: Technology, Chemistry, and Nutrition

Guest Editors:

Dr. Antonio Cilla

Nutrition and Food Science Area,
Faculty of Pharmacy, University
of Valencia, Avda. Vicente Andrés
Estellés s/n, Burjassot, 46100
Valencia, Spain

Dr. Alessandro Attanzio

Department of Biological,
Chemical and Pharmaceutical
Sciences and Technologies,
University of Palermo, 90123
Palermo, Italy

Dr. Guadalupe García-Llatas

Nutrition and Food Science Area,
University of Valencia, Avda.
Vicent Andres Estelles s/n 46100,
Burjassot, Valencia, Spain

Deadline for manuscript
submissions:
closed (31 October 2019)

Message from the Guest Editors

Dear Colleagues,

Fruit juices can be considered natural functional foods since they can provide other components with potential health benefits such as fiber, vitamins, minerals and antioxidant phytochemicals, either naturally present or incorporated from extracts, raw or by-product plant foods. Fruit juice manufacturing techniques range from traditional methods such as blending, formulation and fermentation to advanced techniques designed to protect bioactive compounds, such as microencapsulation, edible films, coating and non-thermal processing technologies (high pressure processing, pulsed electric fields, etc.).

Soliciting papers:

- evaluation of nutritional and bioactive compounds in conventional and brand new designed functional fruit juices
- determination of the impact of conventional and non-thermal new processing technologies on bioactive compounds present in fruit juices
- assessment of the bioaccessibility and bioavailability of bioactive compounds in these beverages
- unravel potential health effects of fruit juices considering in vitro, animal and human studies

