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The Effect of Processing Technologies on the Physicochemical and Sensory Properties of Foods

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Deadline for manuscript submissions:

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Message from the Guest Editors

Food processing generally implies the transformation of perishable raw food materials into final highly valued products. Due to their extremely complex composition, foods may undergo various changes during processing. It is therefore essential to understand how food processing methods can alter the physicochemical and sensory properties of foods and induce both desirable and undesirable changes in nutritional content, texture, colour, flavour and other similar characteristics. Food processing and equipment design also requires knowledge of the food's basic physicochemical properties, which is not always predictable by models due to its structural complexity. In this context, there is a need for more accurate data on the physicochemical and sensory properties of food matrices to enable the design and simulation of processes. These properties are also critical during novel product development and shelf-life estimation.

In this Special Issue, we welcome manuscripts related to the effects of processing on the quality characteristics of foods, especially their physicochemical and sensory properties.



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Special Issue



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Message from the Editor-in-Chief

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