



*foods*



an Open Access Journal by MDPI

## Application of High-Pressure Technologies in Food Processing

Guest Editors:

### **Prof. Dr. Artur Roig-Sagués**

CIRTTA-Department of Animal and Food Science, Universitat Autònoma de Barcelona, Travessera dels Turons S/N, 08193 Bellaterra, Spain

### **Dr. M<sup>a</sup> Manuela Hernández-Herrero**

CIRTTA-Departament de Ciència Animal i dels Aliments, Universitat Autònoma de Barcelona, Travessera dels Turons S/N, 08193 Bellaterra (Barcelona), Spain

Deadline for manuscript submissions:  
**closed (31 January 2020)**

### **Message from the Guest Editors**

Dear Colleagues,

Today, high hydrostatic pressure is one of the most successfully commercialized non-thermal processing technologies with high acceptance by consumers, since it maintains the organoleptic and nutritional properties of foodstuffs. Another high-pressure-based technology with a great potential to increase the safety and shelf life of foodstuffs is ultra-high-pressure homogenization, currently under study. Although these technologies are able to inactivate most food-borne pathogens and spoilage microorganisms and enzymes, they are not sufficient to inactivate bacterial spores, which limits the long-term preservation of foodstuffs and poses a problem for low-acid foods due to the possible presence of *Clostridium botulinum*. Therefore, their combination with mild or high temperature or with other physical and chemical factors complying with the hurdle concept has been proposed, broadening the portfolio of innovative processes available for food processing.

Prof. Artur X. Roig Sagués

Dr. M<sup>a</sup> Manuela Hernández-Herrero

*Guest Editor(s)*



[mdpi.com/si/20693](https://mdpi.com/si/20693)

# Special Issue

an Open Access Journal by MDPI

## Editor-in-Chief

### **Prof. Dr. Arun K. Bhunia**

1. Department of Food Science,  
Purdue University, West

Lafayette, IN, USA

2. Department of Comparative  
Pathobiology (Courtesy), Purdue  
University, West Lafayette, IN,  
USA

## Message from the Editor-in-Chief

*Foods* (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

## Author Benefits

**Open Access:** free for readers, with [article processing charges \(APC\)](#) paid by authors or their institutions.

**High Visibility:** indexed within [Scopus](#), [SCIE \(Web of Science\)](#), [PubMed](#), [PMC](#), [FSTA](#), [AGRIS](#), [PubAg](#), and [other databases](#).

**Journal Rank:** JCR - Q1 (*Food Science & Technology*) / CiteScore - Q1 (*Health Professions (miscellaneous)*)

## Contact Us

---

*Foods* Editorial Office  
MDPI, St. Alban-Anlage 66  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
[www.mdpi.com](http://www.mdpi.com)

[mdpi.com/journal/foods](http://mdpi.com/journal/foods)  
[foods@mdpi.com](mailto:foods@mdpi.com)  
X@Foods\_MDPI