







an Open Access Journal by MDPI

Biochemical and Nutritional Changes during Food Processing and Storage

Guest Editors:

Dr. Vibeke Orlien

Department of Food Science, University of Copenhagen, Rolighedsvej 26, DK-1958 Frederiksberg, Denmark

Dr. Tomas Bolumar

Max Rubner Institute (Federal Research Institute of Nutrition and Food), Department of Safety and Quality of Meat; E.-C.-Baumann- Straße 20, 95326 Kulmbach, Germany

Deadline for manuscript submissions:

closed (31 May 2019)

Message from the Guest Editors

Nutritional quality is concurrent with food safety, and sensory perception is becoming an increasingly-important factor in food choices. The human digestive tract disintegrates food in order for the nutrients to be released and be made available to the body. However, nutrients can undergo unwanted degradation upon processing and subsequent storage, negatively influencing the physiological effects. Different processing techniques will result in different food structures, thereby also affecting bioaccessibility and nutritional value. Hence, food scientists and industry have an increased interest in both conventional and innovative processing methods, which can provide products of good quality and of high nutritional value, along with a stable shelf life.

This Special Issue aims to shed some light on the latest knowledge about and developments within the effect of food processing and storage on changes of biochemical and nutritional compounds. Both, original research articles and reviews are welcome.













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