Message from the Guest Editor

Dear Colleagues,

The thermal processing of foods is a very critical area of importance in the commercial production of preserved foods. In order to render processed foods shelf stable, multiple factors need to be considered in order to assure food safety. Our goal is to publish original papers contributing to the knowledge of thermally processed foods. Scientific works to be accepted include but not limited to the following areas: thermo bacteriology, thermal process designs, food packaging of canned foods, food laws and regulations, validations studies in commercial sterilization and pasteurization, and thermal processing methods.

Prof. Dr. Felix Barron

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