



Effects of Processing on Food Composition, Nutritional Value and Sensory Quality

Guest Editors:

Prof. Dr. Mariusz Szymczak

Department of Food Science and Technology, West Pomeranian University of Technology, 71-459 Szczecin, Poland

Prof. Dr. Joanna Trafialek

Institute of Human Nutrition Sciences, Warsaw University of Life Sciences-SGGW, 02-776 Warsaw, Poland

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Message from the Guest Editors

Food is subjected to various treatments and processes before human consumption in order to prolong the shelf life of the raw materials, increase nutritional value, and change sensory qualities. Food contains many ingredients that are altered during processing. Food processing is important as many ingredients affect health, with harmful ingredients occasionally being formed, whereas other ingredients affect the sensory profile of food.

This Special Issue concerns the processing of vegetables and root crops, fruit, dairy and eggs, oils, meats, grains, beans, pulses, nuts and seeds, marine foods, beverages, herbs and other vegetation, confectionery, and other food items. This Special Issue is designed for food scientists, technologists, food industry workers, dietitians, and nutritionists, as well as research scientists.

This Special Issue will focus not only on modern methods, technologies, and the further handling of food prior to its consumption, but also on the verification of the effects of such methods on food properties in animal or human studies.

Prof. Dr. Mariusz Szymczak

Prof. Dr. Joanna Trafialek

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Editor-in-Chief

Prof. Dr. Giulio Nicola Cerullo
Dipartimento di Fisica,
Politecnico di Milano, Piazza L.
da Vinci 32, 20133 Milano, Italy

Message from the Editor-in-Chief

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