



## Pulse Electric Field in Liquid Food Processing and Extraction

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Deadline for manuscript  
submissions:

**closed (20 December 2018)**

### Message from the Guest Editors

Dear Colleagues,

The German Institute of Food Technologies (DIL e.V.) and the University of Applied Sciences Osnabrück are hosting the 5<sup>th</sup> PEF school. The course is an opportunity to learn about the latest developments in PEF applications for food and biotechnology from the people that practice it every day.

Over the course the participants will partake in lectures about fundamentals of PEF technology and its applications. Practical courses and excursions to our industry partners will complete the PEF school program.

This Special Issue would like to draw attention and focus on applications of pulsed electric fields (PEF) in beverages processing, in sustainable beverages processing, extraction of bioactives from fruit and vegetables and also to application of PEF in extraction in terms of increasing bioavailability and bioaccessibility in for human health.

Topics will focus on, but are not limited to:

- PEF in juice preservation
- PEF in sustainable juice production
- PEF in extraction of bioactives from fruit and vegetables



