beverages

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Emerging Technologies for Pasteurisation/Sterilization of Beverages

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Message from the Guest Editors

Dear Colleagues,

In the beverage industry, sterilization is an important and a critical step to produce shelf-stable, low acidic, liquid-food products. The industry uses thermal treatment methods, such as canning and ultra-high temperature (UHT) treatment, to inactivate microbial spores in beverages, such as in milk, soup, and juices. In these processes, beverages are exposed to high temperatures (120–140 ºC) that results, on occasion (sometimes), in the deterioration of the nutrition value, texture, color and flavor of food. Presently, numerous studies have been done to reduce the heat intensity during sterilization, using different technologies, such as ohmic and microwave heating, and also using non-thermal technologies in combination with heat. This Special Issue comprises a wide range of high-quality articles, and serves to highlight existing and innovative technologies that would assist in improving this important unit operation in the beverage industry.

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Guest Editors