

## Special Issue

# Emerging Technologies for Beverages Preservation

### Message from the Guest Editor

The increasing demand of almost personalised desires from consumers on beverages stimulates the market to develop at high rate products to supply this demand. New consumer trends such as veganism demand beverages that can replace cow milk; other trends due to health conditions demand sugar-free, fat-free, or gluten-free formulations. Many of these formulations are low-acid, and therefore, to be safely stocked on the supermarket shelf, they must undergo sterilization; others, mainly fruit juices or nectars, being high-acid beverages may be stabilized by a less aggressive preservation process (pasteurization), but most beverages still undergo thermal processing. Their nutritional value and functionality is somehow impaired by the preservation process, and emerging technologies such as high hydrostatic pressure, thermosonication, electrical pulsed fields, pulsed light, or active packaging, among others, may play a very important role in preventing this drawback. This Special Issue will gather recent developments in emerging technologies applied to beverages in order to improve their nutritional and functional quality and ensure product safety.

### Guest Editor

Prof. Dr. Margarida C. Vieira

Instituto Superior de Engenharia, Universidade do Algarve, 8005-139 Faro, Portugal

### Deadline for manuscript submissions

closed (30 November 2019)



## Beverages

an Open Access Journal  
by MDPI

Impact Factor 2.7  
CiteScore 4.6



[mdpi.com/si/18092](https://mdpi.com/si/18092)

*Beverages*  
Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[beverages@mdpi.com](mailto:beverages@mdpi.com)

[mdpi.com/journal/  
beverages](https://mdpi.com/journal/beverages)





# Beverages

---

an Open Access Journal  
by MDPI

---

Impact Factor 2.7  
CiteScore 4.6



[mdpi.com/journal/  
beverages](https://mdpi.com/journal/beverages)



## About the Journal

### Message from the Editor-in-Chief

---

#### Editor-in-Chief

Prof. Dr. Edgar Chambers IV  
Center for Sensory Analysis and Consumer Behavior, Kansas State  
University, Manhattan, KS 66506, USA

---

#### Author Benefits

##### High Visibility:

indexed within Scopus, ESCI (Web of Science), FSTA,  
CAPlus / SciFinder, PubAg, and other databases.

##### Journal Rank:

CiteScore - Q2 (Food Science)

##### Rapid Publication:

manuscripts are peer-reviewed and a first decision is  
provided to authors approximately 24.1 days after  
submission; acceptance to publication is undertaken in 6.6  
days (median values for papers published in this journal in  
the first half of 2025).