Special Issue

Emerging Trends in Beverage Processing

Message from the Guest Editor

This Special Issue is focused on new technologies to process beverages to improve the extraction from raw materials, the nutritional and sensory quality, and increase the shelf-life. Additionally, emerging technologies to analyse or control the quality of food products are of interest. Among them can be included new fermentation biotechnologies, nanotechnology, emerging physical technologies to cold-process vegetables, or milk to produce beverages. The use of cold processing technologies facilitates the extraction and improves the sensory quality of food products. Some of them are now available at an industrial scale, such as HHP, UHPH, PEF, US, MW, CP, etc.

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Message from the Editor-in-Chief

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