

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.

Guest Editor

Prof. Dr. Antonio Morata

Department of Chemistry and Food Technology, Escuela Técnica Superior de Ingeniería Agronómica, Alimentaria y de Biosistemas, Universidad Politécnica de Madrid, 28040 Madrid, Spain

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Beverages
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
beverages@mdpi.com

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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

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