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Effects of Novel Processing Technologies on Physicochemical and Nutraceutical Properties of Foods

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Message from the Guest Editors

Dear Colleagues,

With increasing consumer demand for nutritious and delicious food products, food industries and engineers are seeking novel food-processing technologies. In recent years, various emerging processing technologies have been used in food products, gaining attention from industries and consumers; these include nonthermal technologies (cold plasma, ultrasound, high-pressure processing, pulsed light, pulsed electric fields, superfine grinding, quick freezing, etc.), thermal technologies (microwave, radio-frequency, infrared heating, etc.), and hurdle technologies. As compared to traditional processing, they have several advantages in maintaining higher concentrations of bioactive compounds, increased functional properties, and an increased and diversified number and concentration of volatile compounds. Therefore, we invite scientists to contribute their latest advances in order to provide alternative emerging processing technologies for the food industry, to ensure food safety and microbial stability as well as the production of fewer sensory, functional, and nutritional food properties, and to ultimately avoid quality problems.



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Special Issue



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Message from the Editor-in-Chief

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