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## Application of Thermal/Non-thermal Technologies in the Food Field

Guest Editors:

**Prof. Dr. Seung Hyun Lee**

Department of Biosystems  
Machinery Engineering,  
Chungnam National University,  
Daejeon 34134, Republic of Korea

**Prof. Dr. Soojin Jun**

Department of Human Nutrition,  
Food and Animal Sciences,  
College of Tropical Agriculture  
and Human Resources, University  
of Hawaii at Mānoa, Honolulu, HI  
96822, USA

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### Message from the Guest Editors

Conventional thermal processing based on heat transfer via conduction and convection has been considered the simplest and most effective method of destroying foodborne pathogens; however, excessive thermal processing often causes considerable food quality deterioration. In order to shorten thermal processing time through the enhancement of food quality, emerging technologies such as ohmic heating, microwave heating, and infrared heating have been applied in food processing. In addition, foods that have been minimally processed using non-thermal technologies have received much attention from customers. Non-thermal technologies have been widely investigated to determine their effectiveness in food preservation.

This Special Issue on the “Application of Thermal/Non-thermal Technologies in the Food Field” will deal with innovative thermal and non-thermal technologies and their effects on food quality and safety. We would like to invite authors to contribute original research and review articles related to these topics.



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**Special** Issue



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## Editor-in-Chief

### Prof. Dr. Arun K. Bhunia

1. Department of Food Science,  
Purdue University, West  
Lafayette, IN 47907, USA

2. Department of Comparative  
Pathobiology, Purdue University,  
West Lafayette, IN 47907, USA

## Message from the Editor-in-Chief

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*Foods* Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
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