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## Emerging Processing Technologies: Effects on Improving the Safety and Quality of Food Products

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### **Message from the Guest Editor**

Dear Colleagues,

Conventional preservation methods have been used for many years to improve food safety and quality. However, a series of disadvantages and limitations in the efficiency of reducing the microbial load and maintaining food quality have been demonstrated. Significant changes in physical–chemical, nutritional, and sensory quality are undesirable effects associated with conventional preservation methods. In addition, the use of traditional chemical preservatives in food causes a negative perception among consumers due to the possible toxicological effects associated with consumption. Therefore, this Special Issue accepts submissions related to emerging conservation technologies such as ultrasound, high hydrostatic pressure processing, UVC radiation, cold plasma, gamma radiation, nanotechnology, and natural compounds with an emphasis on reducing contamination, deterioration, and the impact on the general characteristics of food.

Dr. Carlos Adam Conte Júnior

*Guest Editor*

# Special Issue



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## Message from the Editor-in-Chief

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