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Irradiation Applications in Foods

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Message from the Guest Editors

This technology, “food irradiation”, has been applied to spices and cereal and to fresh, frozen, or cooked products as it is a physical, safe, environmentally-clean and efficient technology. Quarantine treatment of tropical fruits with irradiation has become popular as an alternative to chemical fumigation to disinfect insect pests and international trade of the irradiated fruits has started according to international rules. New irradiation sources, such as low energy electron beams and X rays, have recently emerged because of the compact size of irradiation systems and easy radiation safety management and combining irradiation processes with other decontamination techniques, such as heating or natural antimicrobial agents, are also interesting as a next-generation techniques. Understanding the decontamination mechanism, especially on bacterial spores, should be important to optimize advanced systems.



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Special Issue



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Message from the Editor-in-Chief

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