

Effect of Processing on Sensory Quality and Bioactive Components in Food Products

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Message from the Guest Editors

In order to obtain quality food products, we need to control them from their origin. This ranges from the crops themselves, to the reception of raw materials at the factory. The effect of industrial processing on the final quality of the food is an essential factor that can guarantee its acceptance for sale, thus avoiding the losses that a rejected or withdrawn product could cause a company. In addition, preserving the integrity of the bioactive ingredients during food processing is a challenge of the agri-food industry. Finally, sensory analysis in the food industry is recognized as one of the most important ways to ensure consumer acceptance of the food.

This Special Issue focuses on the effect of thermal and non-thermal treatment on shelf-life, key bioactive compound changes (flavonoids and non-flavonoids), enzymatic antioxidant systems, and non-enzymatic antioxidant systems of fruit- and vegetable-based products.

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Message from the Editor-in-Chief

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