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# **Novel Thermal Processing and Effects on the Foods Properties**

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Deadline for manuscript submissions:

closed (15 April 2023)

## **Message from the Guest Editors**

Food processing is driven by the need to meet consumer demands for food safety, fresh and nutritious products, and the goals of value and minimal health and environmental impact. Research for environmentally friendly technologies such as new thermal processing (e.g., ohmic heating, dielectric or ultraviolet radiation) should be encouraged to respond positively to these demands. Exploration and knowledge development of alternative technologies applied in different food matrices to improve quality and extend shelf life should be intensified and disseminated.

This Special Issue aims to provide an overview of new thermal technologies that ensure all these concerns. It also focuses on optimisation studies of the different technologies per se or in combination with traditional ones, promoting synergistic effects on the desired inactivation of microorganisms (food safety) and enzymes, avoiding adverse effects on functional, structural, nutritional, and sensory characteristics of foods that may occur when using these emerging technologies.













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### Message from the Editor-in-Chief

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