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Novel Food Processing and Extraction Technologies

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Message from the Guest Editors

Recent trends originating from consumer demands for functional foods have led to an expansion of research that evaluates raw materials obtained by innovative processing and extraction techniques. The conventional methods largely rely on thermal treatments as a classic approach that commonly has detrimental effects on the nutritional and sensorial quality of the foods. To overcome such limitations, novel thermal and non-thermal food technologies are developed. Among those, high hydrostatic pressure (HHP), ultrasound (US) and pulsed electric fields (PEF) are primarily focused on food processing; while microwave (MAE) and supercritical fluid (SFE) technologies are utilized for various extraction procedures.

This Special Issue of Foods will address the topics relevant to novel food processing and extraction technologies applied to various plant matrices as raw materials for functional foods production.

Prof. Dr. Predrag Putnik Dr. Danijela Bursac Kovacevic Prof. Dr. Francisco J. Barba Prof. Dr. Daniel Granato Guest Editors







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Message from the Editor-in-Chief

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