



Biochemical and Nutritional Changes during Food Processing and Storage

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Deadline for manuscript
submissions:

31 May 2019

Message from the Guest Editors

Nutritional quality is concurrent with food safety, and sensory perception is becoming an increasingly-important factor in food choices. The human digestive tract disintegrates food in order for the nutrients to be released and be made available to the body. However, nutrients can undergo unwanted degradation upon processing and subsequent storage, negatively influencing the physiological effects. Different processing techniques will result in different food structures, thereby also affecting bioaccessibility and nutritional value. Hence, food scientists and industry have an increased interest in both conventional and innovative processing methods, which can provide products of good quality and of high nutritional value, along with a stable shelf life.

This Special Issue aims to shed some light on the latest knowledge about and developments within the effect of food processing and storage on changes of biochemical and nutritional compounds. Both, original research articles and reviews are welcome.





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Message from the Editor-in-Chief

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