

Special Issue

The Effect of Processing Technologies on the Physicochemical and Sensory Properties of Foods

Message from the Guest Editors

Food processing generally implies the transformation of perishable raw food materials into final highly valued products. Due to their extremely complex composition, foods may undergo various changes during processing. It is therefore essential to understand how food processing methods can alter the physicochemical and sensory properties of foods and induce both desirable and undesirable changes in nutritional content, texture, colour, flavour and other similar characteristics. Food processing and equipment design also requires knowledge of the food's basic physicochemical properties, which is not always predictable by models due to its structural complexity. In this context, there is a need for more accurate data on the physicochemical and sensory properties of food matrices to enable the design and simulation of processes. These properties are also critical during novel product development and shelf-life estimation. In this Special Issue, we welcome manuscripts related to the effects of processing on the quality characteristics of foods, especially their physicochemical and sensory properties.

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About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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