

Special Issue

Innovative Processing Technologies and Their Impact on the Physicochemical and Sensory Properties of Fruits and Fruit By-Products

Message from the Guest Editors

The processing of fruits and their by-products plays a pivotal role in determining the quality, stability, and acceptability of final food products. Fruits are rich in nutrients, phytochemicals, and volatile compounds, yet their structure and composition are highly sensitive to thermal, mechanical, enzymatic, and other processing techniques. These processes can lead to significant transformations in texture, flavor, nutritional value, and shelf life. At the same time, fruit by-products—such as peels, pomace, and seeds—are increasingly recognized as valuable raw materials due to their high content of dietary fiber, antioxidants, and functional compounds. Incorporating these by-products into new food formulations aligns with the principles of sustainability and circular economy. This Special Issue of *Foods* invites the submission of original research articles, systematic reviews, and short communications that explore the effects of processing on the physicochemical, nutritional, and sensory properties of fruits and their derived by-products. Contributions that investigate both conventional and innovative processing techniques are welcome.

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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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