

Special Issue

Innovative Food Processing Influence on Food Quality Attributes, Antioxidant Activity, and Safety

Message from the Guest Editors

In response to growing consumer demands for more sustainable food production, manufacturers, researchers, and other related stakeholders are working to meet these requirements. Today, there is a growing number of publications examining the impact of modern techniques on food shelf life and properties. Food producers are also paying attention to the effects of processing techniques on the environment.

Following these trends, in this Special Issue, we encourage all the related researchers and stakeholders to submit manuscripts on the broadly understood impact of processing on the food quality attributes. We welcome reports analyzing optimal food processing parameters, examining the formation of rheology, texture, or organoleptic properties, as well as changes in the profile of volatile compounds or basic nutritional values. Relevant publications will focus on the impact of thermal and non-thermal processes on polyphenolic compounds and the antioxidant activity of food.

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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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