Special Issue

Sustainable Unconventional Processes for the Recovery and Enhancement of Functional Compounds from Plant Foods

Message from the Guest Editor

In food and feed production, the use of plant extracts is a strategy of growing interest to replace the use of chemical and synthetic additives or ingredients.

In this context, industries are actively seeking new plant sources and environmentally friendly extraction methods for the recovery and encapsulation of these active compounds.

Recently, unconventional and innovative extraction techniques using ultrasounds, microwaves, high pressures, supercritical fluids, natural deep eutectic solvents, pulsed electric fields, etc., have been developed to recover bioactive compounds from plants and their byproducts to achieve acceptable results in terms of both the yield and environmental sustainability of the applied process.

In light of these considerations, this Special Issue will cover the most up-to-date knowledge on the green extraction/encapsulation of plant food products and byproducts in terms of innovative processes, methods, alternative solvents, and product safety, contributing to increasing the overall knowledge of plant-based phytochemicals, their biological activities, and innovative as well as sustainable processes.

Guest Editor

Dr. Katya Carbone

CREA Research Centre for Olive, Fruit and Citrus Crops, via di Fioranello 52, 00134 Rome, Italy

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Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

mdpi.com/journal/ foods





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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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

- 1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
- 2. Department of Comparative Pathobiology, Purdue University, West Lafavette. IN 47907. USA

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