

Special Issue

High-Pressure Processing Technology: Current Researches and Future Prospects in Food Industry

Message from the Guest Editor

Due to its dynamic nature, as well as the demand from consumers for fresh-like foods with better sensory and nutritional properties and with extended shelf life, the food industry has shown a significant amount of interest to novel processing technologies such as high hydrostatic pressure processing (HHP). Thanks to its effectiveness regarding microbial and enzyme inactivation and the preservation of the functionality of proteins and other bioactive compounds, HHP is one of the most popular technologies. Unlike other novel processing technologies, HHP can be applied to liquid as well as solid foods with a delicate nature, with and without packaging. Even though studies focusing on the HHP of different foods are reported in the current studies, comprehensive investigations focusing on the current status and future perspectives are still needed to determine its potential in food industry. This Special Issue, therefore, focuses on current research and future prospects of HHP in the food industry. We look forward to your contributions to this Special Issue.

Guest Editor

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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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