Special Issue

Green Extraction Methods in Food Systems

Message from the Guest Editors

When compared to traditional methods, advanced green procedures require shorter times, are energy efficient, and enable the efficient extraction of bioactive compounds with different polarities using reduced amounts of bio-based solvents while replacing harmful and hazardous ones. Thus, these novel methodologies for extraction have been used to mitigate the current challenges associated with the traditional extraction methods. Sustainable extraction methods include non-thermal treatment methods such as ultrasound-assisted extraction (UAE), microwave-assisted extraction (MAE), supercritical fluid extraction (SFE), high-pressure extraction (HPE), and enzyme-assisted extraction (EAE). However, although no single extraction method is capable of extracting all the desired components from food sources in an efficacious manner, these alternative techniques provide potential tools with which to develop eco-friendly processes that are safer and facilitate the production of high-quality extracts with applications in the field of functional food.

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Deadline for manuscript submissions

closed (30 November 2023)

Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed

mdpi.com/si/167421

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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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