

Special Issue

Green Processing Technology of Plant Food

Message from the Guest Editors

Food ingredients are subjected to various thermal treatments during processing to enhance their shelf-life, form the final product and start chemical reactions to improve their physicochemical and sensorial properties. However, the environmental impact of the food industry is of increasing concern for society. Reductions in the produced harmful substances and energy consumption are all requirements that the industry must consider. Moreover, as a result of the increasing consumer demand for minimally processed, fresh-seemig food products with high sensory and nutritional qualities, there is a growing interest in non-thermal processeses. This Special Issue of **Foods** is seeking original and high-quality papers focusing on the latest advances in the use of non-thermal technologies in the development of unique food processes, healthy and nutritious products, and novel food ingredients. The topics include, but are not limited to: the use of green technologies such as **cold plasma, ozone, pulsed electric field, ohmic heating, ultraviolet radiations, high-pressure processing, ultrasonication, supercritical CO₂** in the processing of plant foods.

Guest Editors

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Deadline for manuscript submissions

closed (22 December 2023)



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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

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