Special Issue

Application of High-Pressure Technologies in Food Processing

Message from the Guest Editors

Today, high hydrostatic pressure is one of the most successfully commercialized non-thermal processing technologies with high acceptance by consumers, since it maintains the organoleptic and nutritional properties of foodstuffs. Another high-pressure-based technology with a great potential to increase the safety and shelf life of foodstuffs is ultra-high-pressure homogenization, currently under study. Although these technologies are able to inactivate most food-borne pathogens and spoilage microorganisms and enzymes, they are not sufficient to inactivate bacterial spores, which limits the long-term preservation of foodstuffs and poses a problem for low-acid foods due to the possible presence of *Clostridium botulinum*. Therefore, their combination with mild or high temperature or with other physical and chemical factors complying with the hurdle concept has been proposed, broadening the portfolio of innovative processes available for food processing.
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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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