

Special Issue

Application of Hurdle Technology for Food Preservation and Safety

Message from the Guest Editor

Hurdle technology is the combination of preservation methods that can be applied in the food industry with food preservation or food safety purposes. When applied individually, these treatments must be sufficiently strong to reach the desired level of control, often resulting in an undesired change in the organoleptic characteristics of the food product. The hurdle technology permits the use of multiple, relatively gentle treatments (hurdles) that in combination should result in an adequate level of control by adding the effects of each hurdle. In this special issue, we are inviting researchers to submit their data to contribute to a better understanding of the advantages of using hurdle technology in food preservation and food safety. These contributions will offer the food industry with alternatives for more efficient, less destructive and more environment-friendly processing of foods.

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.

Editor-in-Chief

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