

Special Issue

Nonthermal Food Processing/Preservation Technologies for Cereals and Legumes

Message from the Guest Editors

In recent years, there has been a growing interest in alternative food processing and preservation methods that minimize the use of thermal treatments. Traditional thermal processing, while effective in deactivating microorganisms and enzymes, often leads to degradation of nutrients, sensory attributes, and functional properties of foods. Cereals and legumes, as staple foods globally, are particularly susceptible to these detrimental effects. Therefore, there is an urgent need to explore and develop nonthermal processing and preservation technologies that can extend the shelf life and enhance the quality of cereals and legumes without compromising their nutritional value. The aim of this Special Issue is to provide a comprehensive platform for researchers to share their latest findings and insights on nonthermal food processing and preservation technologies specifically tailored for cereals and legumes. The issue aims to cover a wide range of innovative approaches, including, but not limited to, high-pressure processing, pulsed electric fields, ultrasound, irradiation, and natural antimicrobials.

Guest Editors

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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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