

Special Issue

Novel Food Preservation Technologies

Message from the Guest Editors

The need for enhancing microbial quality and safety, without impairing nutritional and sensory characteristics of food increased the interest in novel approaches for food preservation. On the one hand, emerging sanitizing techniques are being explored and, on the other hand, new packaging with active properties has been proposed. The new packaging technologies also look at environmental sustainability, using biomolecules from sustainable sources and natural bioactive compounds to retard oxidation, spoilage, and decay. This Special Issue will present an overview of the latest applications of novel non-thermal technology and recent developments in the area of active packaging to preserve food. We invite authors to submit cutting-edge original research papers or comprehensive review papers discussing novel non-thermal processing technologies and innovative active packaging, from the perspectives of food safety, (bio)chemical changes, health, nutrition, sensory issues, and consumers. Papers that address the challenges to overcome for the successful introduction of active packaged products into the market are also welcome.

Guest Editors

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Deadline for manuscript submissions

closed (10 February 2021)



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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.

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