

Special Issue

Impact of Emerging Technologies on Food Products Composition

Message from the Guest Editors

The use of emerging technologies for food and by-product processing has been widely studied in the last few decades. Among these technologies, pulsed electric fields, high-pressure processing, high voltage electrical discharges, ohmic heating, ultrasounds, microwaves, pulsed light, and cold plasma, are the most studied. They can be used as alternatives for food preservation technologies (inactivation of microorganisms), and for the intensification of the extraction of added value compounds from microbial and plant matrices. However, although the numerous advantages of these technologies over conventional ones, information about their impact on food quality and composition remains scarce and need further investigations. In view of this research need, Foods is inviting authors to submit unpublished original contributions, critical review articles and short communications for consideration in the Special Issue “Impact of Emerging Technologies on Food Product Composition”.

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.

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