

Special Issue

Emerging Processing Technologies: Effects on Improving the Safety and Quality of Food Products

Message from the Guest Editor

Conventional preservation methods have been used for many years to improve food safety and quality. However, a series of disadvantages and limitations in the efficiency of reducing the microbial load and maintaining food quality have been demonstrated. Significant changes in physical–chemical, nutritional, and sensory quality are undesirable effects associated with conventional preservation methods. In addition, the use of traditional chemical preservatives in food causes a negative perception among consumers due to the possible toxicological effects associated with consumption. Therefore, this Special Issue accepts submissions related to emerging conservation technologies such as ultrasound, high hydrostatic pressure processing, UVC radiation, cold plasma, gamma radiation, nanotechnology, and natural compounds with an emphasis on reducing contamination, deterioration, and the impact on the general characteristics of food.

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.

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