

Special Issue

Advancements in Non-Thermal Technology for the Extraction of Bioactive Compounds from Agro-Industrial By-Products and Implications for Food Preservation and Shelf Life Extension

Message from the Guest Editors

Non-thermal technologies have developed strongly in the food sector in recent decades. This has drawn the attention of food professionals to the development of non-thermal technologies that are environmentally friendly and safe. The low awareness and improper use of by-products have led to serious environmental problems. In fact, by-products generated during food processing contain significant amounts of highly nutritious ingredients and are considered good sources of bioactive compounds. Therefore, efficient green, non-thermal technologies that consume less energy, operate at lower temperatures and are environmentally friendly are being developed and used to process food by-products. The aim of this special issue is therefore to provide an overview of promising bioactive compounds, summarize the revalorization with non-thermal treatments to improve the extraction of promising bioactive compounds from food by-products, and present their applications in the food sector.

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Deadline for manuscript submissions

25 November 2025



Foods

an Open Access Journal
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Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



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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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