

Special Issue

Non-Thermal Technologies for Food Safety and the Preservation of Bioactive Compounds in Fruit and Vegetable-Based Products

Message from the Guest Editors

The food industry has great potential for innovation to improve food safety, healthiness, taste, and sustainability. Non-thermal technologies have been developed to minimize the loss of food quality that occurs during traditional thermal processing. These advanced processes keep the temperature below the levels used in conventional thermal processing, ensuring food safety while preserving essential nutrients, bioactive compounds, texture, color, and flavor. This Special Issue aims to publish research and review papers on advancements in non-thermal food technologies applied to fruit and vegetable-based products. Technologies such as high hydrostatic pressure, cold atmospheric plasma, pulsed electric fields, ultraviolet or pulsed light, high-intensity ultrasound, among others, will be considered. It will comprehensively address various aspects of non-thermal food processing innovations and will encompass microbial inactivation kinetics, the impact on bioactive compounds and enzymes, quality factors, shelf life studies, and sustainability issues such as reducing energy and water requirements.

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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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