# Special Issue

# Emerging Technologies in Food Safety Intervention

## Message from the Guest Editors

Microbiological risks continue to be a challenge for the food industry mainly in relation to some specific products, regarding some specific pathogens that are highly resistant to conventional processing methods, and in many conflictive scenarios . Novel non-thermal technologies (such as high hydrostatic pressure, pulsed electric fields, ultrasounds, and UV light, among others) have demonstrated to be effective in achieving microbial food safety objectives (FSOs) and preserving nutritional and organoleptical food values. Additionally, some technologies are able to extract and generate specific biochemical components in food with enhanced bioactive value. In spite of the promising results obtained to date, scarce information has been reported regarding some processes that are present in TRL 4-5, such as cold plasma, and some risks associated with minimum processes are not yet fully understood.

The present Special Issue aims to further the understanding of this field and compile studies exploring challenging aspects in novel food processing techniques applied with the aim of achieving food microbiological safety.

## Guest Editors

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## Deadline for manuscript submissions

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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.

## Editor-in-Chief

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