

## Special Issue

# Novel Processing Technologies to Improve Health-Promoting Attributes of Foods

### Message from the Guest Editor

The quest for optimal processing aimed at conserving and even improving the health-promoting attributes of processed foods is a major driving force for the development of novel processing technologies such as high pressure processing, pulsed electric fields, UV light, ultrasound and many others. Yet despite the major progress, still for most technologies mechanistic and systematic information regarding the ways that such technologies affect health-promoting compounds during processing, shelf life or during digestion is missing. The different technologies can affect the compounds directly (for example inducing their oxidation) or indirectly (for example by activating enzymatic degradation). In addition, they may increase the accessibility of the compounds during digestion on the one hand but also increase the sensitivity to oxidation on the other. Therefore a comprehensive understating of the complex effect of those technologies on the physicochemical properties of the food and not only on the bioactive compound itself is needed.

### Guest Editor

Dr. Avi Shpigelman

Faculty of Biotechnology and Food Engineering, Technion, Israel  
Institute of Technology, Haifa 3200003, Israel

### Deadline for manuscript submissions

closed (10 June 2021)



## Foods

an Open Access Journal  
by MDPI

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/si/50705](https://mdpi.com/si/50705)

*Foods*  
Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[foods@mdpi.com](mailto:foods@mdpi.com)

[mdpi.com/journal/  
foods](https://mdpi.com/journal/foods)





# Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/journal/  
foods](https://mdpi.com/journal/foods)



## 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.

---

### Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

---

### Author Benefits

#### High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

#### Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

#### Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).