

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

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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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