

Special Issue

Volatile and Bioactive Compounds in Raw and Processed Food

Message from the Guest Editors

We kindly invite you to submit your contribution to the Special Issue entitled “Volatile and Bioactive Compounds in Raw and Processed Foods”. Food processing can be defined as the transformation of raw ingredients and intermediates into products intended for human consumption, with the purpose of improving the digestibility, nutrient contents, flavor, color, safety, shelf life, marketing, and transportation of food. It has drastic effects on the volatile and bioactive composition of foods. We look forward to receiving papers for this Special Issue that address advanced and novel food processing technologies, such as non-thermal plasma, ohmic heating pulsed electric fields, and high hydrostatic pressure, to complement conventional thermal processing technology for the application of various plant and animal matrices as raw materials. Novel food processing techniques will continue to be influenced by different fields and used to respond to consumer concerns about volatile, sensory attributes, and bioactive profiles of foods.

Guest Editors

Prof. Dr. Abderrahmane Aït-Kaddour

Dr. Serkan Selli

Dr. Hasim Kelebek

Deadline for manuscript submissions

closed (30 June 2021)



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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.

Editor-in-Chief

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