

Special Issue

The Influence of Processing on Shaping the Sensory and Health-Promoting Quality of Dried, Baked, or Roasted Foods

Message from the Guest Editors

Experts point to the diet's low consumption of fruit and vegetables as a source of fiber, vitamins, minerals, and other essential bio-components. Many consumers are looking for products that meet their health expectations, which can also satisfy hunger quickly and do not require preparation. They choose products with a "clean label", but which exhibit appropriate sensory qualities.

In response to consumer expectations and global needs, the research scope of this Special Issue includes the latest solutions using pre- or post-treatment and improved drying methods, including hybrid methods, enabling the production of high-quality dried fruit and vegetable snacks towards the development of sustainable technologies. As part of the development of their production technology, thermal and non-thermal treatments are being studied, which affect changes in the structure of plant tissue in the direction of increasing drying efficiency and reducing energy demand, also improving their pro-healthy and sensory qualities.

Guest Editors

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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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