Special Issue

Use of Emerging Technologies for Improving the Extraction of Valuable Compounds from Foods, Food Wastes, and Microalgal Biomass

Message from the Guest Editors

In recent decades, emerging technologies, such as electrotechnologies (PEF, MEF, HVED), supercritical fluid extraction (SFE), microwave-assisted extraction (MAE), ultrasound-assisted extraction (UAE), and the use of high-pressure homogenization (HPH), among others, have been drawing attention in the field of improving the extraction efficiency of juices, solutes, and many valuable intracellular compounds (i.e., proteins, biopolymers, antioxidants, flavors, colorants, lipids, and fibers, among others) from a wide range of biomasses, including food-processing residual stream, and biosuspensions of microbial or algae cells. Original research and review papers that help to elucidate the complex interaction between raw material properties, their changes after pretreatment, emerging technologies and downstream processes, as well as how emerging technologies can be used to improve the juice expression process and contribute to integrate sustainable biorefinery strategies in the development of valuable compounds from biomasses, including agrofood residues and suspensions of microabial and algae cells, are welcome in this Special Issue.

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Deadline for manuscript submissions

closed (15 December 2022)



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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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