Special Issue

Novel Functional Formulations and Processing Strategies to Preserve the Quality and Sensory in Animal-Origin Foods

Message from the Guest Editors

Traditional methods often fall short in maintaining the desired texture, flavor, and nutritional value over extended periods. Novel functional formulations and processing strategies involve the use of advanced processing technologies and the incorporation of functional ingredients to enhance the stability, flavor, texture, and color of the products. Technologies such as high-pressure processing, pulses of light, ultrasounds, enzymatic treatments or the addition of natural antioxidants and antimicrobials are some of the strategies employed in preserving the sensory profile and extending shelf life. These methods can prevent negative impacts on taste, texture, and color, control the release of flavor compounds, and improve the nutritional profile by reducing spoilage and oxidation. Additionally, these strategies often align with sustainability goals by reducing waste and energy consumption. The application of these novel strategies results in products that are not only safer and longer lasting but also more appealing to consumers. Thus, these advancements are set to revolutionize the food industry.

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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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