

Special Issue

Novel High Pressure-Based Applications in Food Technology

Message from the Guest Editors

High hydrostatic pressure (HHP) is a technology currently implemented in the food industry, mainly for the non-thermal pasteurization and shelf-life extension of food products. Moreover, considering the effects of HHP on food constituents, food structure, and chemical as well as enzymatic reactions, many other HHP-based applications have recently been envisaged, with potential interest in food technology, such as the pressure-assisted extraction of bioactive compounds, enzyme-catalyzed reactions under pressure, or hyperbaric storage, among others. This Special Issue, “Novel High Pressure-Based Applications in Food Technology”, invites researchers to contribute original research or review articles that can fit into this main topic, including food preservation, effects on microorganisms, food structure as well as texture, the biological impact on food constituents, the modulation of enzymatic activity, hyperbaric storage, high-pressure-assisted extraction, combined technologies, and so on, taking into account the most recent trends and innovation features in the field.

Guest Editors

Dr. Miriam Pérez-Mateos

Dr. Laura Otero

Dr. M. Elvira López-Caballero

Deadline for manuscript submissions

closed (10 February 2025)



Foods

an Open Access Journal
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Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



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Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

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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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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