

## Special Issue

# Effect of Novel Food Processing Technologies on the Physical, Chemical, Microstructural, Microbiological, Nutritional, and Sensory Properties

### Message from the Guest Editors

The Issue will address issues pertaining to the physical, chemical, microstructural, microbiological, nutritional, and sensory properties of foods processed using novel technologies. For the purposes of the Issue, novel food processing technologies are defined as those that can be used to process foods by means other than those applied using conventional techniques such as water immersion, canning, or retorting. Common examples include high-pressure processing; pulsed electric fields; and ohmic heating, cold plasma, or high intensity ultraviolet light treatments, to name but a few. These techniques have evolved to compensate for some of the shortcomings of conventional methods, and can be used to improve not only sustainability by, e.g., reducing processing times, energy, or water consumption; increasing product yield; or minimising and/or eliminating undesired side-reactions, but also by improving eating quality through improvements in the sensory, food safety, and nutritional composition of foods.

### Guest Editors

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### Deadline for manuscript submissions

closed (20 March 2021)



## Foods

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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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### Editor-in-Chief

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