

Special Issue

Novel Thermal Processing and Effects on the Foods Properties

Message from the Guest Editors

Food processing is driven by the need to meet consumer demands for food safety, fresh and nutritious products, and the goals of value and minimal health and environmental impact. Research for environmentally friendly technologies such as new thermal processing (e.g., ohmic heating, dielectric or ultraviolet radiation) should be encouraged to respond positively to these demands. Exploration and knowledge development of alternative technologies applied in different food matrices to improve quality and extend shelf life should be intensified and disseminated. This Special Issue aims to provide an overview of new thermal technologies that ensure all these concerns. It also focuses on optimisation studies of the different technologies per se or in combination with traditional ones, promoting synergistic effects on the desired inactivation of microorganisms (food safety) and enzymes, avoiding adverse effects on functional, structural, nutritional, and sensory characteristics of foods that may occur when using these emerging technologies.

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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