

## 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

Dr. Elsa Margarida Gonçalves

Technology and Innovation Unit, National Institute of Agrarian and Veterinary Research, I. P. (INIAV), Av. da República, Quinta do Marquês, 2780-157 Oeiras, Portugal

Dr. Marta Maria Moniz Nogueira de Abreu

Technology and Innovation Unit, National Institute of Agrarian and Veterinary Research, I. P. (INIAV), Av. da República, Quinta do Marquês, 2780-157 Oeiras, Portugal

### Deadline for manuscript submissions

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## Foods

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

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### 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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