

Special Issue

Novel Technologies for Foods Extraction/Processing

Message from the Guest Editors

The food industries have begun to focus on search for novel extraction/processing technologies for natural source of high-value functional ingredients, and eco-friendly foods. In this special issue, various extraction/processing techniques will be seen and their utilization plants including their by-products.

Conventional methods for extraction nutraceuticals based on using liquid/solid extraction processes with organic solvents such as methanol, ethanol, ethyl acetate, and hexane. Its utilization is limited due to strict legal statutes. The novel technologies for food extraction/processing include subcritical water extraction (SWE), supercritical fluid extraction (SFE), and other new technologies related with extraction.

Moreover, hurdle technologies for maximizing the efficiency of extraction yields by combining subcritical water extraction including intense pulsed light (IPL), pulsed electric fields (PEF), high pressure processing (HPP), microwave-assisted, and ultrasound-assisted will be covered. These results would be helpful for developing sustainable, cost-effective, and efficient technologies for green extraction.

Guest Editors

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Deadline for manuscript submissions

closed (28 February 2022)



Foods

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



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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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