

## Special Issue

# High-Pressure Treatments for Enhancing the Techno-Functional Properties of Food Ingredients

### Message from the Guest Editors

Proteins, polysaccharides, and fibers from natural sources are gaining increasing interest as sustainable food ingredients. Nonthermal technologies, particularly those based on high pressure (e.g., high-pressure processing and high-pressure homogenization), have recently emerged as capable of modifying the accessibility and techno-functionality of scarcely exploited macromolecules from underutilized crops, agri-food by-products and residues, or novel sources such as insects.

By inducing targeted structural changes at the cellular level, for example by increasing the bioaccessibility of value-added components by size reduction or simply opening the cell structure, and at the molecular level (e.g., defibrillation and size reduction of structural polysaccharides, or the aggregation, unfolding, or partial denaturation of proteins), high-pressure processing and high-pressure homogenization may become versatile tools to improve and modulate the functional and technological properties of natural ingredients.

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### Guest Editors

Prof. Dr. Francesco Donsi

Prof. Dr. Giovanna Ferrari

Prof. Dr. Marcelo Cristianini

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### Deadline for manuscript submissions

closed (30 September 2021)



## Foods

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### 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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