# Special Issue

# Novel Food Processing Techniques: Preservation, Transformation, and Extraction

## Message from the Guest Editors

We are pleased to invite you to submit an original research article to this Special Issue of *Foods*, entitled "Novel Food Processing Techniques: Preservation, Transformation, and Extraction". The growing standards for food quality and safety are promoting innovations in all of the stages of the food sector. From the design of green and sustainable processes to new enhanced food formulations, research and industry are facing new challenges to meet customers' demand. The aim of this Special Issue is to highlight recent innovations in the field of food processing techniques. It intends to cover different issues with the food supply chain and to point out trends, prospects, and areas focused on the development of novel foods, more sustainable processes, and new tools for enhancing food shelf-life and quality. We welcome studies on food quality assessment methods, new trends in food technology, non-conventional extraction methods in food processing, emerging technologies for by-product valorization, the development and application of models for process optimization, and alternatives to conventional food preservation.

## Guest Editors

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## Deadline for manuscript submissions

closed (10 March 2022)

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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.

### Editor-in-Chief

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manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).