

Special Issue

Novel Food Processing and Extraction Technologies

Message from the Guest Editors

Recent trends originating from consumer demands for functional foods have led to an expansion of research that evaluates raw materials obtained by innovative processing and extraction techniques. The conventional methods largely rely on thermal treatments as a classic approach that commonly has detrimental effects on the nutritional and sensorial quality of the foods. To overcome such limitations, novel thermal and non-thermal food technologies are developed. Among those, high hydrostatic pressure (HHP), ultrasound (US) and pulsed electric fields (PEF) are primarily focused on food processing; while microwave (MAE) and supercritical fluid (SFE) technologies are utilized for various extraction procedures. This Special Issue of Foods will address the topics relevant to novel food processing and extraction technologies applied to various plant matrices as raw materials for functional foods production.

Dr. Danijela Bursac Kovacevic

Guest Editors

Prof. Dr. Predrag Putnik

Dr. Daniel Granato

Dr. Danijela Bursac Kovačević

Prof. Dr. Francisco J. Barba

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Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
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.

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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