

Special Issue

Novel Non-thermal Processing Technologies for Food Industry Applications

Message from the Guest Editors

Consumers' demand for fresh-like foods with extended shelf-life and good sensory qualities has been rising steadily over the last decade. This has stimulated interest among researchers to explore alternative nonthermal food processing technologies such as high-pressure processing, ultrasound, pulsed electric fields, pulsed light, cold plasma and ozone, to meet consumer demand without compromising the quality of processed foods. The advantages of nonthermal food processing include food product stabilization, bioactive extraction and bioresource valorization. Hence, these technologies are promising for current and future developments of sustainable food applications. This Special Issue encourages authors to submit original research articles or reviews addressing advances in the area of nonthermal processing technologies for food industry applications and packaging requirements of nonthermal processed foods.

Guest Editors

Prof. Dr. Nazimah Hamid
Auckland University of Technology, Auckland, New Zealand
Prof. Dr. Brijesh K. Tiwari
Teagasc Food Research Centre, D15 KN3K Dublin, Ireland

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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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