

Special Issue

Influence of Processing Technologies on Olive Oil Chemical Characteristics and Evaluation of Virgin Olive Oil Quality

Message from the Guest Editor

The influence of the extraction process is crucial in order to get virgin olive oil (VOO) of differentiated and unique quality with the highest yields. In fact, during the last decade, the search for new sensory nuances has resulted in “early harvest VOO”, and research on their antioxidant compounds, has given rise to its own nutritional claim. Hence, this increase in the demand for high-quality virgin olive oil continuously stimulates the search for new technologies for olive oil processing. Essential challenges of VOO extraction are mainly the design and development of equipment to increase the extraction yield and to reduce overall energy and water usage; to automate and reduce the process time, making production more efficient, and a deeper understanding of the complex biological reactions into olive paste that allows modulating the final composition of olive oil and increases outputs. This Special Issue addresses the current aforementioned technological challenges through scientific understanding, essential for achieving tasty, healthy, and sustainable virgin olive oil.

Guest Editor

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Deadline for manuscript submissions

closed (26 April 2023)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



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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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