Special Issue

Novel Processing and Preservation Technologies and Their Application in Food Matrices

Message from the Guest Editors

The need for new processing technologies, including natural preservatives and hurdle processing, which guarantee the safety of foods produced by the industry is the result of different driving forces and compliance with sustainability and circular economy (revalorization of residuals, energy efficiency). New preservation technologies also have a niche in the development of new foodstuffs and in facilitating the extraction of bioactive components by reducing the use of more polluting solvent compounds. The trend toward the use of new "natural" ingredients (colors, flavors or preservatives, among others), although it is a challenge in the practice, has created the need to investigate less contaminating and efficient processes, without losing the capability of technologies in preserving the structure and, hence, the function and benefits of novel ingredients while maintaining the nutritional qualities of food products. New processing technologies, such as high-pressure processing (HPP), pulsed electric field (PEF), UV treatments, and cold plasma, are among the most promising novel technologies.

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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.

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