

Special Issue

Biochemical and Nutritional Changes during Food Processing and Storage

Message from the Guest Editors

Nutritional quality is concurrent with food safety, and sensory perception is becoming an increasingly-important factor in food choices. The human digestive tract disintegrates food in order for the nutrients to be released and be made available to the body. However, nutrients can undergo unwanted degradation upon processing and subsequent storage, negatively influencing the physiological effects. Different processing techniques will result in different food structures, thereby also affecting bioaccessibility and nutritional value. Hence, food scientists and industry have an increased interest in both conventional and innovative processing methods, which can provide products of good quality and of high nutritional value, along with a stable shelf life.

This Special Issue aims to shed some light on the latest knowledge about and developments within the effect of food processing and storage on changes of biochemical and nutritional compounds. Both, original research articles and reviews are welcome.

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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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