Special Issue

Current Advances on the Effects of Thermal Processing on Bioactive Compounds in Fruits and Vegetables

Message from the Guest Editors

The fruit and vegetable industry employs a number of types of heat processing treatments that can be combined and preceded by chemical–physical pre-treatments, depending on the product to be obtained. Drying and cooking are some of the oldest, most common, food processing methods. The basic purpose of the thermal processing of fruits and vegetables is the inhibition of microbial activity and enzyme activity and the promotion of physical or chemical changes to make the food edible and meet a certain quality standard. High temperatures may also modify the natural barriers in which some nutrients can be bio-encapsulated, resulting in an improvement in their extractability and, therefore, their bioavailability. Conversely, thermal treatments can result in damage to texture, colour, taste, and nutritional value.

This Special Issue focuses on the evaluation of the effect of heat treatments on the content, modification, and bioavailability of bioactive compounds in fruits and vegetables. It aims to provide a fundamental understanding and define strategies to improve the nutritional value of thermally processed foods.

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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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