

## Special Issue

# Ultra-High-Pressure Processing of Fruit and Vegetable Products

### Message from the Guest Editor

Ultra-high-pressure technology is a non-thermal processing technology with the most industrialized application potential. Its principle is to create an ultra-high-pressure environment for processing objects different from the atmospheric environment, promote reversible or irreversible physical or chemical reaction aiming at volume reduction, and then achieve a series of processing purposes. In recent years, the application of ultra-high-pressure technology in fruit and vegetable agricultural products has become a hotspot of relevant research. Ultra-high-pressure technology is more and more used in fruit and vegetable sterilization, preservation, and quality improvement.

### Guest Editor

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### Deadline for manuscript submissions

closed (31 October 2022)



## Foods

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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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