

Special Issue

Fruit Juices: Technology, Chemistry, and Nutrition

Message from the Guest Editors

Fruit juices can be considered natural functional foods since they can provide other components with potential health benefits such as fiber, vitamins, minerals and antioxidant phytochemicals, either naturally present or incorporated from extracts, raw or by-product plant foods. Fruit juice manufacturing techniques range from traditional methods such as blending, formulation and fermentation to advanced techniques designed to protect bioactive compounds, such as microencapsulation, edible films, coating and non-thermal processing technologies (high pressure processing, pulsed electric fields, etc.). Soliciting papers:

- evaluation of nutritional and bioactive compounds in conventional and brand new designed functional fruit juices
- determination of the impact of conventional and non-thermal new processing technologies on bioactive compounds present in fruit juices
- assessment of the bioaccessibility and bioavailability of bioactive compounds in these beverages
- unravel potential health effects of fruit juices considering in vitro, animal and human studies

Dr. Guadalupe García-Llatas

Guest Editors

Dr. Antonio Cilla

Dr. Alessandro Attanzio

Dr. Guadalupe Garcia-Llatas

Deadline for manuscript submissions

closed (31 October 2019)



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MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
beverages@mdpi.com

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Editor-in-Chief

Prof. Dr. Edgar Chambers IV
Center for Sensory Analysis and Consumer Behavior, Kansas State
University, Manhattan, KS 66506, USA

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