

Special Issue

The Application of High Pressure and Pulsed Electric Field in Food Processing

Message from the Guest Editors

Non-thermal technologies such as high hydrostatic pressures (HHPs) and pulsed electric fields (PEFs) have received increasing attention from the industry and consumers not only for the high quality of their treated products but also for the vast number of applications that have been developed for these technologies in addition to food preservation. Therefore, this Special Issue aims to showcase the most recent advances in applying these technologies in food preservation (the inactivation of microorganisms and enzymes, the retention of nutrients and bioactive compounds, the extension of shelf life, sensory and physicochemical aspects, etc.). It also covers, but is not limited to, aspects related to HHP- and PEF-assisted processes (drying, extraction, frying, and others), the inactivation of mechanisms, macromolecule modification, nutrient bioavailability, mathematical modeling, and others. Dr. Jorge Santos Welti-Chanes

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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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