

Special Issue

Sustainable Functional Food Processing

Message from the Guest Editors

To prevent food degradation and negative effects of the production process, scientist and engineers have concentrated their efforts on designing economical and environmentally acceptable technologies that are able to preserve food nutritional and sensory quality and microbiological stability during functional food processing. Such approaches are based on low energy consumption and on the use of low-impact processing and “hurdle technology” that combines advanced and conventional food technologies (e.g., high-power ultrasound (HPU), pulse electric field (PEF), etc.). Food design is important for consumer sensory appeal and economic success; hence, technologies such as 3D food printing can be particularly useful in food production. This Special Issue will address the topics relevant to sustainable functional food production, functional fruit juices, biologically active compounds (BACs), hurdle technology, advanced food processing, 3D food printing, and authentic fruits.

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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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