Special Issue

New and Clean Technologies for Extraction Using Microwave Energy

Message from the Guest Editors

In recent years, we have seen the appearance of new technologies for extraction, providing faster separation from the matrix and very much comparable with validated and well-known traditional tedious and hard labor methods. The new technologies for the extraction involved are directed mainly for the laboratory processes. The objective could be food profiling, analysis of content for researching added value compounds, food labelling, authenticity, contaminant analysis, quality control, and value determination, amongst others. One field in particular has been developing in a very interesting way, applying microwave energy in order to accelerate the process of extraction. Microwaves can heat very fast and effectively and promote the use of less or no solvent at all, whilst improving extraction efficiency by rising the pressure. The use of microwaves is widely spread now to digest samples in order to analyze metal contaminants or nutrients. Using similar approaches, the extraction follows a new and potential route for expanding the capabilities of the technology.

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Message from the Editor-in-Chief

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