



Preservation of Beverages by Continuous Pasteurization Technologies

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Message from the Guest Editors

Beverage manufacturers employ technologies operating in continuous flow mode and capable of large scale and high throughput industrial production. Physical processes are a healthy and sustainable alternative to chemical additives for food preservation. The focus of this special issue are: (i) continuous non-thermal food pasteurization technologies such as pulsed electric fields (PEF), ultrasound (US), ultraviolet (UV), etc, given their capacity to retain better the original quality of the beverages in terms of flavour, nutrients and bioactive properties; (ii) combined continuous processes involving non-thermal and thermal preservation methods; (iii) emerging thermal technologies; (iv) conventional thermal sterilization technology with efficient heat exchangers.

Reviews and original articles presenting results of the effects of continuous technologies on microbial inactivation, quality parameters of beverages and energy requirements, are welcomed. Additional important aspects include the cost, safety, process control and optimization, scale up and other engineering challenges.

