

Application of Green Extraction Technology for Foods

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Message from the Guest Editors

Functional foods are generally defined as foods of natural origin whose nutritional properties must be capable of providing physiological benefits. The health-promoting properties of functional foods come from bioactive substances, which directly or indirectly alter the expression of specific genes in the human genome to improve health or reduce the risk of disease. Despite this, there are still many unknown functional foods at the moment. One of the main reasons for this is the challenge of developing methodologies for extracting and characterizing bioactive compounds in these matrices, given their high sensitivity to high temperatures or extreme pH conditions. In addition, most of the extraction techniques employed require organic solvents or high gas and electricity consumption, contributing to increased pollution. The aim of this Special Issue is to collect the latest advances focused on green extraction techniques of these compounds from food and their valorization, promoting the discovery of potential functional foods as well as contributing to mitigating environmental pollution.

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Message from the Editor-in-Chief

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