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Green Processing Technology of Plant Food

Guest Editors:

Message from the Guest Editors

Dr. Ilyas Atalar

Prof. Dr. Nevzat Konar

Dr. Ibrahim Palabivik

Dr. Ömer Said Toker

Deadline for manuscript submissions: closed (22 December 2023) Food ingredients are subjected to various thermal treatments during processing to enhance their shelf-life, form the final product and start chemical reactions to improve their physicochemical and sensorial properties. However, the environmental impact of the food industry is of increasing concern for society. Reductions in the produced harmful substances and energy consumption are all requirements that the industry must consider. Moreover, as a result of the increasing consumer demand for minimally processed, fresh-seemig food products with high sensory and nutritional qualities, there is a growing interest in non-thermal processes.

This Special Issue of *Foods* is seeking original and highquality papers focusing on the latest advances in the use of non-thermal technologies in the development of unique food processes, healthy and nutritious products, and novel food ingredients. The topics include, but are not limited to: the use of green technologies such as *cold plasma*, *ozone, pulsed electric field, ohmic heating, ultraviolet radiations, high-pressure processing, ultrasonication, supercritical CO2* in the processing of plant foods.



Specialsue





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Editor-in-Chief

Prof. Dr. Arun K. Bhunia

 Department of Food Science, Purdue University, West Lafayette, IN, USA
Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

Message from the Editor-in-Chief

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Foods Editorial Office MDPI, Grosspeteranlage 5 4052 Basel, Switzerland Tel: +41 61 683 77 34 www.mdpi.com mdpi.com/journal/foods foods@mdpi.com X@Foods_MDPI