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Effect of Conventional and Novel Food Processing on Structure and Physicochemical Properties of Foodstuffs

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Message from the Guest Editors

Dear Colleagues,

Food processing involves a wide range of techniques that transform raw foods and ingredients into new products. The use of cutting-edge, emerging technologies like extrusion, freeze-drying, or encapsulation is spurring modern-day innovations in a bid. Food processing offers multiple benefits to both the industry and consumers due to the introduction of a more varied food supply, improved nutritional quality and flavour, enhanced food safety, and longer shelf lives. Additionally, novel processing and packaging technologies are facilitating the design of foodstuffs for convenient consumption. Freezing and drying techniques have also been demonstrated to help reduce food waste. Nevertheless, understanding the impact of these processing techniques on food structure and physicochemical properties is of utmost importance to guarantee nutritional quality, to increase the bioaccessibility/bioavailability of bioactive compounds such as polyphenols, and to lower the amount of additives such as excess salts, sweeteners, available carbohydrates, or artificial preservatives. Health and sustainability are the drivers of the modern era in food processing research and industry.

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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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