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## Emerging Non-Thermal Food Processing Technologies

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Deadline for manuscript  
submissions:

**closed (15 January 2022)**

### Message from the Guest Editors

Dear colleagues,

Statistics showed that there is a strong consumer trend towards high-quality and healthy foods with ‘fresh-like’ characteristics. On the other hand, thermal processing technologies, especially conventional ones, negatively affect both sensory and nutritional properties of foods. At the same time, limited shelf-life and safety concerns of fresh foods necessitate food processing. Therefore, scientists are exploring the possibility of using nonthermal technologies for various purposes such as shelf-life extension and safety improvement. However, their applicability and scalability are still under intensive investigation.

All researchers are invited to submit their original and high-quality research articles or review to this Special Issue. Topics covered in this Special Issue include (but not limited to):

- Cold plasma for food processing;
- Plasma-activated water (PAW) for food processing;
- Pulsed electric fields (PEF) for food processing;
- Moderate electric fields (MEF) for food processing;
- Other non-thermal processing technologies;
- Engineering studies and mathematical modeling of non-thermal food processing technologies.



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**Special** Issue



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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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