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Novel and Innovative Technologies for Improving the Quality of Frozen Food

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Message from the Guest Editors

Freezing is a widely used preservation process both in the food industry and households. During freezing, water is converted into ice crystals, and the water activity of the food system decreases due to the reduction of the available liquid water. Control of ice crystal size has been a challenging key point for minimizing freeze damage. Several novel freezing techniques have been attracting remarkable attention and gaining momentum not only within the scientific community but also in the food industry due to their potential to enhance the formation of small size ice crystals and to prevent food products from freeze damage. This Special Issue will present an overview of the latest applications of novel and innovative freezing technologies applied to food. We would like to invite authors to submit their latest achievements with cutting-edge original research papers or comprehensive review papers discussing novel freezing technologies from the perspectives of water crystallization control, food quality attributes, food safety, sustainability, equipment innovation, freezing process engineering, and consumer acceptance.



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Special Issue



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Message from the Editor-in-Chief

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