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Novel Processing Technologies to Improve Health-Promoting Attributes of Foods

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Message from the Guest Editor

Dear Colleagues,

The guest for optimal processing aimed at conserving and even improving the health-promoting attributes of processed foods is a major driving force for the development of novel processing technologies such as high pressure processing, pulsed electric fields, UV light, ultrasound and many others. Yet despite the major progress, still for most technologies mechanistic and systematic information regarding the ways that such technologies affect health-promoting compounds during processing, shelf life or during digestion is missing. The different technologies can affect the compounds directly (for example inducing their oxidation) or indirectly (for example by activating enzymatic degradation). In addition, they may increase the accessibility of the compounds during digestion on the one hand but also increase the sensitivity to oxidation on the other. Therefore a comprehensive understating of the complex effect of those technologies on the physicochemical properties of the food and not only on the bioactive compound itself is needed.







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Message from the Editor-in-Chief

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