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Nonthermal Modification of Food Structure and Functionality

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Deadline for manuscript submissions:

closed (1 May 2019)

Message from the Guest Editors

In the last two decades, there has been an increasing interest in using nonthermal processing technologies such as pulsed electric fields, high hydrostatic pressure, high pressure homogenisation, ultrasounds and many other processing techniques to modify food structure in order to create unique functionalities such as improving digestibility, increasing bioactivity, enhancing sensory properties, controlling the release of flavours or nutrients and optimising the delivery of nutrients. This research has been conducted in a wide range of food systems, e.g., fruits and vegetables, meat, seafood, cereals and grains, eggs and dairy. We are not only interested in cutting edge original research papers or comprehensive review papers discussing these new functional properties after nonthermal processing, but also welcome papers that implement or develop new and advanced experimental tools and techniques for characterisation of food functionality, e.g., microstructural analysis and metabolomics.

Looking forward to your participation in this Special Issue.



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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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