Use of Emerging Technologies for Improving the Extraction of Valuable Compounds from Foods, Food Wastes, and Microalgal Biomass

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Message from the Guest Editors

In recent decades, emerging technologies, such as electrotechnologies (PEF, MEF, HVED), supercritical fluid extraction (SFE), microwave-assisted extraction (MAE), ultrasound-assisted extraction (UAE), and the use of high-pressure homogenization (HPH), among others, have been drawing attention in the field of improving the extraction efficiency of juices, solutes, and many valuable intracellular compounds (i.e., proteins, biopolymers, antioxidants, flavors, colorants, lipids, and fibers, among others) from a wide range of biomasses, including food-processing residual stream, and biosuspensions of microbial or algae cells.

Original research and review papers that help to elucidate the complex interaction between raw material properties, their changes after pretreatment, emerging technologies and downstream processes, as well as how emerging technologies can be used to improve the juice expression process and contribute to integrate sustainable biorefinery strategies in the development of valuable compounds from biomasses, including agro-food residues and suspensions of microabial and algae cells, are welcome in this Special Issue.

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Special Issue

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Message from the Editor-in-Chief

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