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Food Processing: Chemical Composition, Sensory Quality, and Xenobiotic Evaluation

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Message from the Guest Editors

Processing can affect both the quality and safety of foods and beverages. The technological process can be applied to raw food materials to obtain edible foods, increase shelf life, or modify foods' structure to obtain new products. Processing influences foods' chemical composition as well as the bioavailability and bioaccessibility of nutrients and active compounds, modifying their nutritional and safety properties.

This Special Issue aims to collect relevant papers in the field of conventional and innovative food transformation processes focused on the chemical changes produced in the quality, composition, and safety aspects. Newly formed flavor, nutraceutical, or toxic substances, as well as advanced analytical techniques, are of particular interest.

Articles dealing with the chemical characterization of food for industrial processing will also be considered.







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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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