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Novel Technologies for Foods Extraction/Processing

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Deadline for manuscript submissions:

closed (28 February 2022)

Message from the Guest Editors

The food industries have begun to focus on search for novel extraction/processing technologies for natural source of high-value functional ingredients, and eco-friendly foods. In this special issue, various extraction/processing techniques will be seen and their utilization plants including their by-products. Conventional methods for extraction nutraceuticals based on using liquid/solid extraction processes with organic solvents such as methanol, ethanol, ethyl acetate, and hexane. Its utilization is limited due to strict legal statues. The novel technologies for food extraction/processing include subcritical water extraction (SWE), supercritical fluid extraction (SFE), and other new technologies related with extraction. Moreover, hurdle technologies for maximizing the efficiency of extraction yields by combining subcritical water extraction including intense pulsed light (IPL), pulsed electric fields (PEF), high pressure processing (HPP), microwave-assisted, and ultrasound-assisted will be covered. These results would be helpful for developing sustainable, cost-effective, and efficient technologies for green extraction.



mdpi.com/si/67480

Special Issue



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Message from the Editor-in-Chief

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