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## Novel Processing and Preservation Technologies and Their Application in Food Matrices

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### Message from the Guest Editors

The need for new processing technologies, including natural preservatives and hurdle processing, which guarantee the safety of foods produced by the industry is the result of different driving forces and compliance with sustainability and circular economy (revalorization of residuals, energy efficiency). New preservation technologies also have a niche in the development of new foodstuffs and in facilitating the extraction of bioactive components by reducing the use of more polluting solvent compounds. The trend toward the use of new “natural” ingredients (colors, flavors or preservatives, among others), although it is a challenge in the practice, has created the need to investigate less contaminating and efficient processes, without losing the capability of technologies in preserving the structure and, hence, the function and benefits of novel ingredients while maintaining the nutritional qualities of food products. New processing technologies, such as high-pressure processing (HPP), pulsed electric field (PEF), UV treatments, and cold plasma, are among the most promising novel technologies.



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**Special** Issue



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## Message from the Editor-in-Chief

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