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## Food Processing and Shelf Life Extension

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### Message from the Guest Editors

The main targets of food processing are the extension of the shelf life of perishable products, the retention of the superior quality, sensory, and nutritive attributes of the raw material, and in some cases, the manufacture of a new value-added product. Unit operations occurring from after the harvest of raw materials until they are processed into the final food products, packaged, and distributed for retailing could be considered as part of food processing. Next to the well-established food processing techniques, consumer pressure has also stimulated improvements and modifications in food processing approaches, leading to the development of novel, “minimal” processes. On the other hand, other developments have been seen in food stability and shelf life, with emphasis on their mathematical description through appropriate models aiming to quantify the effects of parameters such as temperature, pressure, water activity, etc. These mathematical formulae could serve as practical tools, not only for predicting food quality status under any given conditions, but also for optimizing the current—often problematic—food distribution chain.



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**Special** Issue



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