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## Innovative Ways to Reduce Waste in Food Processing

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Deadline for manuscript submissions:

**closed (30 November 2020)**

### Message from the Guest Editor

This Special Issue aims to focus on innovative processing methods that might help reduce food waste worldwide by maintaining precious components present in the raw materials in the food eaten by the consumer while assuring product safety. In this way, less waste and healthier foods are produced at the same time. Examples of these technologies might be mild cleaning/decortication methods for the production of whole grains, milling for the production of whole grain flours, or the production of fruit and vegetable products that also incorporate the peel, when possible.

Another aspect of interest could be the incorporation of raw materials coming from wastes of other food processes, which are nevertheless still rich in precious components (e.g., wastes from the citrus fruits industry, olive oil industry, etc.), in traditional foods (bakery products, pasta, noodles, etc.) to enrich their composition and functionality.



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**Special** Issue



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## Message from the Editor-in-Chief

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