

Special Issue

Exploring Emerging and Sustainable Technologies for the Intensification of Processes and Preservation of Agrofood-Based Resources

Message from the Guest Editors

This Special Issue explores innovative and sustainable technologies that enhance the efficiency, preservation, and valorization of agrifood-based resources. As the demand for sustainable food production grows, integrating advanced thermal and non-thermal technologies, bio-based materials, and intelligent processing methods is crucial for process intensification. These approaches not only optimize energy and resource use but minimize waste, extend shelf life, and improve the quality and functionality of agrifood products. Original research articles and reviews demonstrating how emerging technologies contribute to food security, circular economic principles, and sustainability in the agrifood sector are welcome. Topics of interest include novel preservation techniques, eco-friendly extraction and processing methods, and strategies for enhancing bioactive compound retention. By bridging scientific advancements and practical applications, this Special Issue aims to foster interdisciplinary discussions and innovative solutions for a more resilient and efficient agrifood industry.

Guest Editors

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Prof. Dr. Josivanda Palmeira Gomes
Dr. Márcia Regina da Silva Pedrini

Deadline for manuscript submissions

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About the Journal

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.

Editor-in-Chief

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