

Special Issue

Chemical, Physical and Physicochemical Changes during Food Heat Treatment

Message from the Guest Editor

If heat-treated by special methods, raw materials of plant origin can cause chemical, physical and biochemical changes which can help to increase the content of healthy components in food. Furthermore, other technologies, especially high pressure, pulsed electric field, ultrasound, cold plasma and UV light treatments, can make the necessary changes for increasing the content of components important for human health.

Guest Editor

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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.

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