

Special Issue

Innovative Ways to Reduce Waste in Food Processing

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.

Guest Editor

Dr. Marina Carcea

Research Centre on Food and Nutrition (CREA-AN), Council for Agricultural Research and Economics (CREA), via Ardeatina, 546, 00178 Rome, Italy

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MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

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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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN, USA
2. Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

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