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Effect of High-Pressure Processing on Food Chemical Properties

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Message from the Guest Editors

Dear Colleagues,

Thermal processing is used to inactivate microorganisms, but this results in undesirable sensory deterioration and loss of nutrients in the food. In order to avoid the deterioration of quality caused by thermal processing, non-thermal sterilization technologies have gradually attracted the attention of researchers. High-pressure processing (HPP) does not change the covalent bond of food components, can maintain the original quality and flavor of food products, so it is one of the most promising non-thermal technologies and has been widely used in the food industry today. In recent years, more and more attention has been paid to the regulation of food properties by HPP, because HPP can affect the non-covalent bonds (such as hydrogen bond, van der Waals force, and hydrophobicity) of food components, and then change the chemical properties of food components. Therefore, this topic focuses on the in-depth exploration of the influence of HPP on food chemical characteristics and its mechanism, in order to provide support for the innovative development of the food industry.

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Message from the Editor-in-Chief

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