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Non-thermal Technologies in Food Science

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Deadline for manuscript submissions:

closed (25 November 2022)

Message from the Guest Editors

This Special Issue on "Non-thermal Technologies in Food Science" is seeking original and high quality papers focusing on the latest advances in the use of non-thermal technologies in the development of diverse food processes, healthy and nutritious products, and novel food ingredients. The topics include, but are not limited to:

- High-hydrostatic pressure;
- Ozone:
- Plasma:
- Pulsed electric fields:
- Pulsed light;
- Supercritical carbon dioxide;
- Ultrasound:
- UV-C irradiation.











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Message from the Editor-in-Chief

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