



Foods

an Open Access Journal by MDPI

CiteScore: 8.7

Indexed in PubMed

Impact Factor: 5.1

Special Issue Reprint

Emerging Non-Thermal Food Processing Technologies

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There is a strong consumer trend towards high-quality and healthy foods with 'fresh-like' characteristics. On the other hand, thermal processing technologies, especially conventional ones, negatively affect both the sensory and nutritional properties of foods. At the same time, limited shelf-life and safety concerns of fresh foods necessitate food processing. Therefore, scientists are exploring the possibility of using nonthermal technologies for various purposes such as shelf-life extension and safety improvement. However, their applicability and scalability are still under intensive investigation.

This reprint presents examples of studies in non-thermal emerging food processing technologies. It provides practical examples that can help graduate students further understand the concepts involved in emerging non-thermal technologies; therefore, it can be used as a teaching material/reference in universities. Moreover, the benefits of these novel technologies highlighted in this reprint could be utilized by the food industry's R&D to enhance academic-industry collaborations and possible commercialization.

