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The Application of Thermal and Non-thermal Technologies in Food Processing and Preservation

Guest Editors:

Dr. Sanja Ostojic

Institute of General and Physical
Chemistry Serbia, 11000
Belgrade, Serbia

Dr. Darko Micić

Institute of General and Physical
Chemistry Serbia, 11000
Belgrade, Serbia

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Message from the Guest Editors

Dear Colleagues,

The use of heat in industrial food processing is an inevitable step towards food stabilization and preservation. In order to ensure the microbiological safety of food products, traditional heating methods such as pasteurization, sterilization, drying, and evaporation are still commonly used in the food industry. Nowadays, food can also be processed without heat, i.e., via non-thermal processing. The most frequently used non-thermal processing techniques are high-pressure processing, pulsed electric field, ultrasound, pulsed light, ultraviolet light, irradiation, and oscillating magnetic field. The goal of all these techniques is the same: to destroy pathogens. Non-thermal techniques, such as irradiation and high hydrostatic pressure, can destroy these organisms with minimal damage to the food.

A special emphasis will be placed on the use of methods for thermal analysis. These monitor and characterize the changes that take place at different stages of food processing, with the aim of improving and/or maintaining both technological and nutritional properties.



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Special Issue



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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

Message from the Editor-in-Chief

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Contact Us

Foods
MDPI, St. Alban-Anlage 66
4052 Basel, Switzerland

Tel: +41 61 683 77 34
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