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## Application of High-Pressure Technologies in Food Processing

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### Message from the Guest Editors

Dear Colleagues,

Today, high hydrostatic pressure is one of the most successfully commercialized non-thermal processing technologies with high acceptance by consumers, since it maintains the organoleptic and nutritional properties of foodstuffs. Another high-pressure-based technology with a great potential to increase the safety and shelf life of foodstuffs is ultra-high-pressure homogenization, currently under study. Although these technologies are able to inactivate most food-borne pathogens and spoilage microorganisms and enzymes, they are not sufficient to inactivate bacterial spores, which limits the long-term preservation of foodstuffs and poses a problem for low-acid foods due to the possible presence of *Clostridium botulinum*. Therefore, their combination with mild or high temperature or with other physical and chemical factors complying with the hurdle concept has been proposed, broadening the portfolio of innovative processes available for food processing.

Prof. Artur X. Roig Sagués

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*Guest Editor(s)*



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