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# **Volatile and Bioactive Compounds in Raw and Processed Food**

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Deadline for manuscript submissions:

closed (30 June 2021)

# **Message from the Guest Editors**

We kindly invite you to submit your contribution to the Special Issue entitled "Volatile and Bioactive Compounds in Raw and Processed Foods". Food processing can be defined as the transformation of raw ingredients and products intended for human intermediates into consumption, with the purpose of improving the digestibility, nutrient contents, flavor, color, safety, shelf life, marketing, and transportation of food. It has drastic effects on the volatile and bioactive composition of foods. We look forward to receiving papers for this Special Issue that address advanced and novel food processing technologies, such as non-thermal plasma, ohmic heating pulsed electric fields, and high hydrostatic pressure, to complement conventional thermal processing technology for the application of various plant and animal matrices as raw materials. Novel food processing techniques will continue to be influenced by different fields and used to respond to consumer concerns about volatile, sensory attributes, and bioactive profiles of foods.













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# **Editor-in-Chief**

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# **Message from the Editor-in-Chief**

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