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Effect of Processing on Sensory Quality and Bioactive Components in Food Products

Guest Editors:

Dr. Antonio José Pérez-López

Department of Food Sciences and Nutrition, San Antonio Catholic University, Campus de los Jerónimos s/n, 30107 Guadalupe-Murcia, Spain

Dr. Luis Noguera-Artiaga

Research Group “Food Quality and Safety (CSA)”, Department of Agro-Food Technology, Escuela Politécnica Superior de Orihuela (EPSO), Centro de Investigación e Innovación Agroalimentaria y Agroambiental (CIAGRO-UMH), Universidad Miguel Hernández de Elche (UMH), Carretera de Beniel, km 3.2, 03312 Orihuela, Spain

Message from the Guest Editors

In order to obtain quality food products, we need to control them from their origin. This ranges from the crops themselves, to the reception of raw materials at the factory. The effect of industrial processing on the final quality of the food is an essential factor that can guarantee its acceptance for sale, thus avoiding the losses that a rejected or withdrawn product could cause a company. In addition, preserving the integrity of the bioactive ingredients during food processing is a challenge of the agri-food industry. Finally, sensory analysis in the food industry is recognized as one of the most important ways to ensure consumer acceptance of the food.

This Special Issue focuses on the effect of thermal and non-thermal treatment on shelf-life, key bioactive compound changes (flavonoids and non-flavonoids), enzymatic antioxidant systems, and non-enzymatic antioxidant systems of fruit- and vegetable-based products.

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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 Editorial Office
MDPI, St. Alban-Anlage 66
4052 Basel, Switzerland

Tel: +41 61 683 77 34
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