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Influence of Modern Sterilization Methods on Food Quality

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Message from the Guest Editor

As consumers increasingly prefer "all-natural" and healthy foods, there has been an increasing demand for nontoxic, residual-free, and environmentally friendly food processing techniques. Sterilization is the key unit operation of food processing. Indeed, combinations with thermal or nonthermal effects have been explored extensively for the preservation of foods.

In this Special Issue, we focus on modern sterilization UHT, technologies, including continuous-flow pasteurization, cold plasma sterilization, ultra-high hydrostatic pressure sterilization, microwave sterilization, high-voltage pulsed electric field sterilization, ohmic heating, induced electric field sterilization, ultrasonic sterilization. irradiation sterilization, infrared sterilization, and pulsed intensity light. Comprehensive technical discussions and various analysis methods on food quality following the abovementioned sterilization treatment are particularly welcome.













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Message from the Editor-in-Chief

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