

Special Issue on
**Processing Implications on Nutritional
Quality and the Bioavailability of
Bioactive Compounds**

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CALL FOR PAPERS

The majority of foods are processed mainly for food safety and quality and to enhance shelf life. However, the increased demand from consumers for safe and nutritious food products has influenced food processors to move towards advanced processing methods. Though intervention approaches (longitudinally integrated safety assurance (LISA)) have shown an improved food safety profile and higher food quality, the effect on bioactive compounds and the associated bioavailability studies is limited. It is evident from the literature that the number of processing stages and intensity of processing significantly influences the concentration of bioactive compounds and their bioavailability. Therefore, food processors have adapted multiple processing methods, including thermal, nonthermal, and/or a combination of technologies to improve the retention of bioactive compounds alongside the production of high quality and safe food.

Over the last decades, research has focused on the application of a range of technologies and their effect on important bioactive compounds, with the aim of preserving, or even increasing, these essential compounds because of their protection against a range of degenerative diseases including cancers and cardiovascular diseases.

Therefore, this special issue is seeking original, unpublished research and review contributions related to the influence of processing on nutritional quality and the technologies and processes that improve the bioavailability of bioactive compounds.

Potential topics include but are not limited to the following:

- Impact of processing on chemical structure and degradation of bioactive compounds
- Biochemical degradation mechanisms for bioactive compounds and their influence on food quality
- Impact of novel nonthermal technologies on food quality and bioavailability
- Novel industrial and nutraceutical applications of bioactive compounds
- Designing of high quality novel foods rich in bioactive compounds

Authors can submit their manuscripts through the Manuscript Tracking System at <https://mts.hindawi.com/submit/journals/jfq/pinqb/>.

Papers are published upon acceptance, regardless of the Special Issue publication date.

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