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Natural foods represent the elementary form of functional foods and they can be a good source of bioactive compounds. Bioactive compounds found in functional foods have a potentially positive effect on health beyond basic nutrition; they can help reduce the risk of diseases. However, in some cases, the foods can be fortified or enriched with a bioactive compound for development of functional food; this development can be performed by traditional and innovative technology.

The innovative technologies in food industry represent an advance in food processing in terms of retention of the nutritional properties and high quality of raw materials. Innovative technologies available to produce foods with attractive bioactive compounds have grown significantly, due to the increasing consumer demands for high-quality foods and the healthy concerns.

The use of innovative technologies alone or combined allows retaining or enriching the food with bioactive compounds and developing functional food as a response to the increasing need of the consumers for healthy food. Preservation of bioactive compounds during processing represents a challenge for traditional technologies of food production because they generally can reduce the food quality with respect to both nutritional and sensory properties of the product.

The relevance of the topic is generated as well as integral overall view related to bioactive compound preservation through innovative technologies. In this special issue, the contribution needs to use these technologies with a focus on improving the nutritional and sensory quality of foods. The issue will serve as an essential reference source for students, scientists, and food industry.

Potential topics include but are not limited to the following:

- ▶ Electric field applications
- ▶ High-pressure processing
- ▶ Infrared heating applications
- ▶ Micro- and nanoencapsulation applications
- ▶ Vacuum impregnation processing
- ▶ Freeze concentration applications
- ▶ Cold plasma processing
- ▶ Sonication processing
- ▶ Nonthermal treatments combinations

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Manuscript Due

Friday, 14 July 2017

First Round of Reviews

Friday, 6 October 2017

Publication Date

Friday, 1 December 2017