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Aim & Scope:
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The journal focuses especially on experimental or theoretical research findings that have the potential for helping the food industry to improve process efficiency, enhance product quality and, extend shelf-life of fresh and processed food products. Critical reviews on new perspectives to established processes, innovative and emerging technologies, and trends and future research in food processing. The journal also publishes short communications for rapidly disseminating preliminary results, letters to the Editor on recent developments and controversy, and book reviews.

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The work described should be innovative either in the approach or in the methods used. The significance of the results either for the science community or for the food industry must also be specified.