# Innovative Food Science and Emerging Technologies

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**Présentation de la revue**
**Langue originale :**

Innovative Food Science and Emerging Technologies aims to provide the highest quality original contributions on new developments in food science and emerging technologies. The journal will publish scientific articles dealing with shelf-life, engineering, scale-up, nutrition, safety, economics, and energy saving and environmental aspects of promising food processing technologies. Each article will make a clear contribution to further the understanding of a given science and technology area, and help clarify, when possible, whether or not it could be fully adopted by the food industry. Articles addressing the novel combination of more than one technology are within the scope of the journal, as are articles dealing with innovation and advances in all branches of food science, including food biotechnology, nutraceuticals and sensory studies. Topics to be covered include: Structure/functionality relationships; interaction between nutrition and processing; kinetics and mechanisms of inactivation of micro-organisms in food; minimal processing; high pressure processing; pulsed electric fields; microwave and radiofrequency heating; ultrasonics; non-thermal processing; sub-zero temperature processing; protein utilisation; food safety and food quality assurance; immunological properties; physicochemical properties; nutritional properties.

**Thèmes :**
Technologie, science des aliments : multidiscip.
Science des aliments
Sureté alimentaire
Nutrition humaine

**Libre accès :** Libre accès optionnel payant

**Langues :** Anglais

**Notoriété :**
A Comité de lecture avec SCImago Journal Rank (SJR)
A Comité de lecture avec Facteur d'impact (FI)

**Informations générales**
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**Informations complémentaires :**

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**Types d'articles :** Articles de recherche, Articles de synthèse, Analyses d'ouvrages, Numéros thématiques, Commentaires, Lettres, Opinions

**Frais de publication :** Non
**Coût du libre accès optionnel :** 4210 $ (mise à jour le 07/03/2024)

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**Politique d'accès aux données de la recherche :** Dépôt recommandé
**Entrepôts de données recommandés par la revue :** <https://www.elsevier.com/authors/tools-and-resources/research-data/data-base-linking#repositories>

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