# Innovative Food Science and Emerging Technologies

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**Présentation de la revue**
**Original language :**

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.

**Topics :**
Technology: multidisciplinary
Food sciences
Food safety
Human nutrition

**Open access :** Author-paid optional open access

**Languages :** English

**Journal reputation :**
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Peer-reviewed with Impact Factor (IF)

**Informations générales**
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**Article types :** Research articles, Reviews, Book analyses, Special issues, Commentaries, Letters, Opinions

**Publishing costs :** No
**Cost of optional open access :** 4210 $. Pour les Ciradiens, aucun coût à payer suite à un accord national pour la période 2024-2027 (https://intranet-dist.cirad.fr/publier/choisir-la-revue/accords-cirad-editeurs). (updated 11/02/2025)

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