



New Approaches on Frozen Food Products

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Message from the Guest Editors

The issues addressed in this Special Issue include novel and innovative technologies for the freezing, storage and thawing of food products. Freezing is one of the most important preservation approaches applied to food products to extend the shelf life for a longer period of time and, at the same time, maintain the nutritional and sensory properties of the initial fresh product at a very high level. Freezing is currently applied to many food products: fruits and vegetables, meat and fish, dairy products, doughs, bakery and pastry products, ready-to-eat foods, etc. Various freezing methods are used to obtain many food products and their use is becoming increasingly frequent. For example, lyophilization is widely used to dehydrate plant-based foods and even some conventional and unconventional food products. Freeze-drying technologies are a new trend for functional additives that combine several functions (color, fiber, minerals, and vitamins).

We look forward to reading the work of colleagues investigating frozen food products, and we look forward to uncovering new perspectives and challenges in this increasingly popular field.





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Message from the Editor-in-Chief

As the world of science becomes ever more specialized, researchers may lose themselves in the deep forest of the ever increasing number of subfields being created. This open access journal Applied Sciences has been started to link these subfields, so researchers can cut through the forest and see the surrounding, or quite distant fields and subfields to help develop his/her own research even further with the aid of this multi-dimensional network.

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