



Fruit Juices: Technology, Chemistry, and Nutrition 2.0

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Message from the Guest Editors

Fruit juices can be considered to be natural functional foods as, beyond their nutritional value, they can provide other compounds with potential health benefits. Fruit juice manufacturing techniques range from traditional methods.

This Special Issue aims to present a collection of original research and review articles that provide new insights into, and data on, the technology, chemistry, and nutrition of fruit juices. Potential topics include: 1) evaluation of nutritional and bioactive compounds in conventional and newly designed functional fruit juices and blends that combine fruits and vegetables; 2) determination of the impact of conventional and new non-thermal processing technologies on bioactive compounds present in fruit juices; 3) assessment of the bioaccessibility and bioavailability of bioactive compounds in these beverages; and 4) unraveling the potential health effects of fruit juices using in vitro, animal, and human studies.

Deadline for manuscript
submissions:

closed (31 December 2021)

