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Innovative Food Science and Emerging Technologies

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Editorial to the IFSET special issue on the 34rd EFFoST International Conference

The 34rd EFFoST International Conference: “Bridging high-tech, food-tech and health: Consumer-oriented innovations” was hosted by the Technion – Israel Institute of Technology, and due to the COVID 19 outbreak was held as an online event from 10 to 12 November 2020 (www.fffost.org). The growing challenges to the human food supply were only intensified during the pandemic, highlighting the immediate need for the development of a sustainable but also healthy, safe, diverse and wholesome food solutions. During the conference the discussed topics: Engineering consumer-oriented foods, Shaping the food chain sustainability, Enhancing the endurance, diversity and resilience of the food chain, reflected these needs by a range of excellent talks.

Selected oral and poster presenters at the conference, were invited to submit full manuscripts to be considered for inclusion in Special Issues of Journals supporting the 34rd EFFoST International Conference. Innovative Food Science and Emerging Technologies related papers were submitted, underwent the regular peer review process for the IFSET journal and comprise the current Special Issue with the theme “Advances in food science and technology towards a healthy, safe, diverse, sustainable, efficient and resilient food chain”. Among the main topics presented in the current issue are utilization of novel and alternative protein sources using traditional and innovative technologies (Cattan et al., 2022; David-Birman et al., 2022; Levy, Okun, & Shpigelman, 2022; McHardy, Djike Kammegne, & Jänich, 2021; Psarianos et al., 2022; Shkolnikov Lozober, Okun, & Shpigelman, 2021; Varghese & Srivastav, 2022), aspects related to the impact of processing and formulation on health related compounds (Canelli et al., 2022; Kalla-Bertholdt, Nguyen, Baier, & Rauh, 2021; Zagury, David, Edelman, Hazan Brill, & Livney, 2021), novel technologies for decontamination of fresh produce (Laurita et al., 2021; Schnabel et al., 2021), and topics related to the advantages of utilization of novel technologies (Dimopoulos, Limnaios, Aerakis, Andreou, & Taoukis, 2021; Guénard-Lampiron, Masson, Leitchnam, & Blumenthal, 2021).

We thank the authors and the reviewers for contributing to this endeavor that we hope will enrich the scientific literature in the field.

The Guest Editors.

Prof. Petros Taoukis, National Technical University of Athens.

Assoc. Prof. Avi Shpigelman, Technion – Israel institute of Technology, Haifa, Israel.

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Petros Taoukis^{a,*}, Avi Shpigelman^b

^a National Technical University of Athens, Athens, Greece

^b Technion – Israel Institute of Technology, Haifa, Israel

* Corresponding author.

E-mail address: taoukis@chemeng.ntua.gr (P. Taoukis).