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Description

Due to the burst of human population there is a need for optimizing the produced food for storage and transportation, for which the foods need to be processed. The main motto of Food processing is reduction of fat content or toxins or pathogens without altering the natural taste of the products with the usage of energy-saving, labor minimizing technologies such as automation systems.

Journal of Food Processing and Technology is an international open access journal publishing articles related to Food Allergy, Food Addiction, Food Biotechnology, Food Industry, Food Microbiology, Food Nanotechnology, Food Processing, Food Safety, Food Technology, etc. In the current volume 7 and issue 6, nine articles had been published, which discussed various innovative aspects of food processing.

White button mushrooms are an important part of human diet, especially in hypertension patients as they have good nutritional value. But, these are highly perishable due to their enzymatic oxidation which reduces their quality there by marketability. Gupta et al. succeeded in enhancing its storage quality and effectively controlled maturity index, microbial growth and weight loss for a period of 12 days by washing with citric acid solution.

With the increased dependence on packaged food now packing of processed food has become a major challenge. Fadeyibi et al. employed nanotechnology to develop and optimize biodegradable cassava starch-zinc-nanocomposite films for food packaging, and the developed material showed good thermal and mechanical properties such as high thermal stability, low permeability and low plastic work.

With the increasing demand for "fresh food products" worldwide, the demand for restructured products has increased rapidly. The addition of ingredients or additives like seafood analogues such as surimi helps to improve the textural properties and new appearance of foods. Zaghbib et al. enhanced the gelling properties of Sardine Surimi with transglutaminase and optimized its activity by response surface methodology.

Other researchers like Ahmed et al. investigated poly phenol content and antibacterial properties of Sahara Honey. Devi et al. studied sensory characteristics, total polyphenol content and anti-oxidant activity of millet flour chapattis. Tanweer et al. listed the phytochemical properties of ginger extract based baked bars and Hema et al. studied the functional properties of restructured Surimi gel product prepared from *Triacanthus brevirosterus.*

Meticulous reviews were given on burning topics like Post-harvest disease management in fruits and vegetables, processing and nutritional approach of finger millets by Malik et al. and Gul et al. respectively. Each of the published articles assists the readers in better understanding of the concept which helps in their research or teaching.