Editorial

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This special issue contains papers presented at the International Conference on Bio and Food Electrotechnologies (BFE 2009), held October 22–23, 2009, and sponsored by the International Society of Food Engineering, French Society “Génie de Procédés Industriels,” Regional Council of Picardy, “Industries and Agro-Resources” Competitiveness Cluster, and University of Technology of Compiègne (UTC). The goal of this meeting was to bring together the scientific and industrial community interested in the recent advances and innovative ideas in the field of Bio and Food Electrotechnologies.

The primary topics presented at the conference were:

- Fundamental principles and electrophysical properties of bio and food materials;
- Electric field treatments in bio and food processing (pulsed electric fields, ohmic heating, moderate electric field processing, arc-discharge, electrofiltration, electro-dewatering, other electrotechnologies, and combined treatments);
- Recent developments in food preservation, considerations of food safety and quality aspects;
- Laboratory scale efforts in electric field treatments for enhancement of extractions, separation and drying processes;

- Applications of electrotechnologies (including testing and validation, development of electric field generators and treatment chambers, pilot and industrial scale realizations).

The program BFE 2009 included more than 60 contributions and covered a wide range of topics dealing with most recent and (still) experimental processes and methods. European research groups actively working in the field of Bio and Food Electrotechnologies, mainly from France, Germany, Italy, Spain, Portugal, Lithuania, Slovenia and Ukraine, presented their contributions. It was also a pleasure to see the contributions of other countries outside of Europe, e.g. USA, Turkey, Chile.

This special issue of Food Engineering Reviews contains six selected papers presented for the BFE 2010.

We would like to thank the Food Engineering Reviews for the opportunity to publish the selected papers of BFE 2010 and for the organization of peer-review process. We thank all external reviewers for their important work that was done in a timely manner.

Our special thanks to Prof. Gustavo V. Barbosa-Canovas for his kind advices during the preparation of this Special Issue of Food Engineering Reviews.

We hope that this Special Issue will be of interest for a broad community, and results presented here will stimulate further research in this area.

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