

EDITORIAL

This special issue of Journal of Food Processing and Preservation contains a collection of extended and revised versions of 12 selected papers from The International Conference on Raw Materials to Processed Foods (www.rpfoods2018.org) held in Antalya, Turkey in 2018. RP-Foods Conference was inspired from the main concern of humans of all time which is all kinds of foods. Food is essential for us to live, grow, and function and in addition to these essential needs, it has an underestimated effect on the economy with daily produced crops. The consumption of raw materials has been carried out with a broad range of results comprising hunger satisfaction to nutrient supplement. This wide usage of raw materials naturally necessitates food processing technologies to be developed. Food processing is one of the main events that paved the way into the sedentary lifestyle and civilization. Food processing is already a crucial field and topics like public health, sustainability challenges, and preference of consumers require this field to change and improve continuously. With this reason in mind, the food industry is decisively looking for different procedures to produce and store crops where the researchers put forward in the development of new innovative and novel technologies.

The theme for the RP-Foods 2018 Conference included all kinds of raw materials and food processing technologies applied to these materials. We aimed to provide an update to the knowledge and offer the most recent improvements carried out in a global scale in food science and technology and also provide journal's readership with these publications. From the enormous amount of knowledge generated from different processes, submissions about raw materials, including meat and seafood, milk, fruits, vegetables, cereals, medicinal aromatic plants, edible oils, wines, beverages, and all kinds of technologies (thermal, nonthermal, high static pressure processing,

etc.) applied on these food materials, were particularly presented in related sessions.

We would like to express our sincere thanks to the esteemed invited speakers; all are experts in their subject. The Conference program included 6 Keynote addresses, 120 oral presentations, and 110 posters presentations. An overview of the Conference achievements was published in the Conference Proceeding Book which also could be reached from conference web site. Furthermore, those who provided oral presentations were invited to submit papers for this special issue of Journal of Food Processing and Preservation, and so this issue provides 12 of those papers selected after the peer review process.

We hope that all who attended this Conference enjoyed their time in Antalya and left with valuable information gained from presentations. The Conference was a prestigious event that managed to combine inspiring science with a very satisfying social experience. It was an unforgettable experience for both the Organizing committee and all the participants from over 20 countries and led new collaborations after all.

Finally, we would like to express our appreciation to the authors and the anonymous reviewers and to the Editors and all team members of the Journal of Food Processing and Preservation who made this special issue possible.

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