

1. Low Temperature Based Ultrasonic Drying of Foods

*Pavan M. Gundu, Preeti Birwal, Chaitradeepa G. Mestri, and Abila Krishna*

2. Hypobaric Processing of Food

*Sharanabasava Kumbar and Menon Rekha Ravindra*

3. Viability of High-Pressure Technology in the Food Industry

*Mohona Munshi, Madhusudan Sharma, and Saptashish Deb*

4. Potential of Pulsed Electric Fields in Food Preservation

*Pranali Nikam, Suvartan Ranvir, John David, Thejus Jacob, and Raman Seth*

5. Pulsed Light Technology in Food Processing and Preservation

*Mahendra Gunjal, Humeera Tazeen, Pavan M. Gundu, Preeti Birwal, and Abila Krishna*

6. Potential of Green Nanotechnology in Food Processing and Preservation

*Shikha Pandhi, Arvind Kumar, Sadhna Mishra, and Dinesh Chandra Rai*

7. Food Encapsulation: Principles, Novel Methods, and Applications

*Nikunj Sharma, Syed Mansha Rafiq, and Syed Insha Rafiq*

8. Food Authentication: Basics and Detection Methods

*Sangita Bansal, Kanika Sharma, and Era V. Malhotra*

9. Imaging Techniques for Quality Assessment of Spices and Nuts

*Leena Kumari, Monika Sharma, and Gajanan Deshmukh*

10. Fourier Transform Infrared (FTIR) Spectroscopy with Chemometrics: Evaluation of Food Quality and Safety

*Neelam Upadhyay, C. G. Harshitha, Nilesh Kumar Pathak, and Rajan Sharma*

11. Robotic Engineering: A Tool for Quality and Safety of Foods

*Ravi Prakash and Menon Rekha Ravindra*