

HANDBOOK OF FOOD BIOENGINEERING
VOLUME 4

INGREDIENTS EXTRACTION BY PHYSICOCHEMICAL METHODS IN FOOD



Edited by
Alexandru Mihai Grumezescu
Alina Maria Holban



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Alexandru Mihai Grumezescu and **Alina Maria Holban**

Ingredients Extraction by Physicochemical Methods in Food, a volume in the *Handbook of Food Bioengineering* series, aims to bring together the most interesting and investigated aspects of ingredients extraction. Also included are important technologies intending to obtain specific and valuable food-related compounds for improved food quality, health promotion, and environment protection in the context of a sustainable food industry. This resource describes types of ingredients that may be extracted through physicochemical methods (i.e., from specific plants, fruits, spices, etc.), along with their particularities to help readers understand their biological effect to help solve research problems.

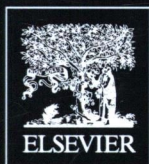
Key Features

- Offers advanced knowledge and skills of physiochemical analysis for ingredient extraction
- Presents various methods for food component analysis to evaluate structure–function relations in changing environments
- Discusses the importance of enzymes during processing and storage of foods
- Includes methods to evaluate and enhance extraction, such as ultrasounds to produce novel foods more efficiently

About the Editors

Dr. Alexandru Mihai Grumezescu is Lecturer at the Department of Science and Engineering of Oxide Materials and Nanomaterials, in the Faculty of Applied Chemistry and Materials Science at the Politehnica University of Bucharest in Romania. He is an experienced and oft-published researcher and editor in the field of nano- and biostructures, and he is the Editor-in-Chief of four journals: *Biointerface Research in Applied Chemistry*, *Letters and Applied NanoBioScience*, *Biomaterials and Tissue Engineering Bulletin*, and *Journal of Food Bioengineering and Nanoprocessing*. He also serves as editor or guest editor for several notable journals. Dr. Grumezescu has published 170 peer-reviewed papers, 20 book chapters, 9 coauthored books, and 30 edited books. Other details are available at <http://grumezescu.com/>.

Dr. Alina Maria Holban holds a PhD in Biology and is an Assistant Professor in Microbiology. She is conducting research in applied microbiology, molecular biology, and nano-delivery at the Department of Microbiology and Immunology, Faculty of Biology, University of Bucharest. Her contribution on these research fields is supported by 71 international papers, 14 book chapters, 2 monographs, and 20 edited books. She also serves as Editor and Reviewer for several notable journals in the fields of nanobiomedicine and alternative antimicrobial strategies. Her current research focus is on the design of efficient antimicrobial and virulence-modulating nanoshuttles with implications in medicine, pharmacology, and food and beverage industry. Other details are available at <https://alina.amgtranscend.org/>.



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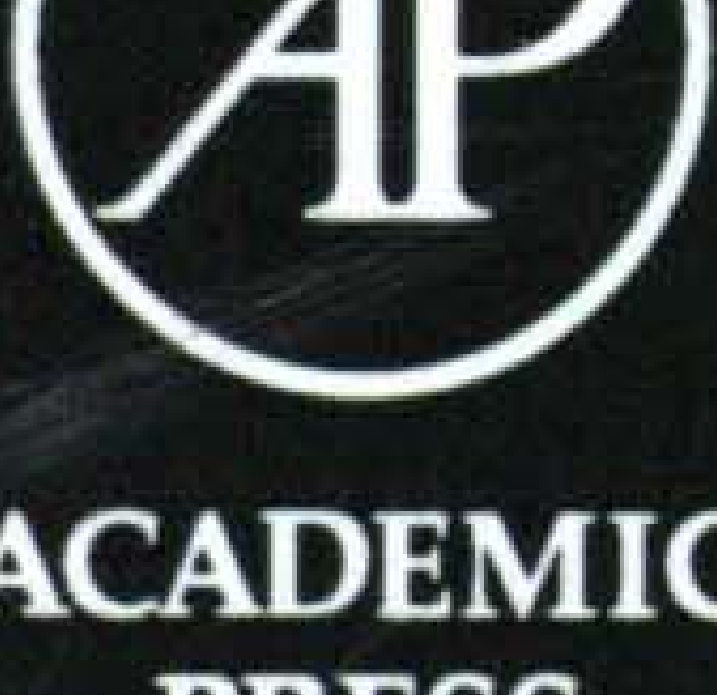
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Grumezescu
Holban



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by Physicochemical
Methods in Food***

List of Contributors

- Cristóbal N. Aguilar** Autonomous University of Coahuila, Saltillo, Coahuila, Mexico
Pedro Aguilar-Zárate Instituto Tecnológico de Ciudad Valles, Tecnológico Nacional de México, Ciudad Valles, San Luis Potosí, México
Alma Alarcon-Rojo Autonomous University of Chihuahua, Chihuahua, Mexico
Pedro Aqueveque Development of Agro industries Technology Center, University of Concepción, Chillán, Chile
Juan A. Ascacio-Valdés Autonomous University of Coahuila, Saltillo, Coahuila, Mexico
Amra Bratovic University of Tuzla, Tuzla, Bosnia and Herzegovina
Romilson Brito MeditBio and University of Algarve, Faro, Portugal
Ramiro A. Carciochi National University of Central Buenos Aires, Olavarría, Buenos Aires, Argentina
Chung-Hung Chan Malaysian Palm Oil Board, Kajang, Selangor, Malaysia
Karina Cruz Autonomous University of Coahuila, Saltillo, Coahuila, Mexico
Rui M.S. Cruz MeditBio and University of Algarve, Faro, Portugal
Leandro G. D'Alessandro Lille University, INRA, ISA, Artois University, University of Littoral Opal Coast, Charles Viollette Institute, Lille, France
Krasimir Dimitrov Lille University, INRA, ISA, Artois University, University of Littoral Opal Coast, Charles Viollette Institute, Lille, France
Mohamed H. Abd El-Salam National Research Centre, Cairo, Egypt
Mayyada El-Sayed American University in Cairo, New Cairo; National Research Centre, Giza, Egypt
Safinaz El-Shibiny National Research Centre, Cairo, Egypt
Hanaa Essa American University in Cairo, New Cairo; Agriculture Research Centre, Giza, Egypt
Daisy Fleita American University in Cairo, New Cairo, Egypt
Nor D. Hassan University of Technology Malaysia, Johor Bahru, Johor, Malaysia
Amit K. Keshari Babasaheb Bhimrao Ambedkar University, Lucknow, Uttar Pradesh, India
Siddhartha Maity Jadavpur University, Kolkata, West Bengal, India
Siti N.H. Mamat University of Technology Malaysia, Johor Bahru, Johor, Malaysia
Diana B. Muñoz-Márquez Instituto Tecnológico de Ciudad Valles, Tecnológico Nacional de México, Ciudad Valles, San Luis Potosí, México
Ida I. Muhamad University of Technology Malaysia, Johor Bahru, Johor, Malaysia
Norazlina M. Nawi University of Technology Malaysia, Johor Bahru, Johor, Malaysia
Gek Cheng Ngoh University of Malaya, Kuala Lumpur, Malaysia

- Zoe Nikolaidou** Alexander Technological Educational Institute of Thessaloniki (ATEITH), Thessaloniki, Greece
- Susana M. Nolasco** National University of Central Buenos Aires, Olavarría, Buenos Aires, Argentina
- Margarita Ocampo** Development of Agro industries Technology Center, University of Concepción, Chillán, Chile
- Amra Odobasic** University of Tuzla, Tuzla, Bosnia and Herzegovina
- Larysa Paniwnyk** Coventry University, Coventry, United Kingdom
- Rudi Radrigán** Development of Agro industries Technology Center, University of Concepción, Chillán, Chile
- Amit Rai** Babasaheb Bhimrao Ambedkar University, Lucknow, Uttar Pradesh, India
- Vinit Raj** Babasaheb Bhimrao Ambedkar University, Lucknow, Uttar Pradesh, India
- Priyanka Rao** Institute of Chemical Technology, Mumbai, Maharashtra, India
- Wahida A. Rashid** University of Technology Malaysia, Johor Bahru, Johor, Malaysia
- Virendra Rathod** Institute of Chemical Technology, Mumbai, Maharashtra, India
- Carlos Reyes-Luna** Instituto Tecnológico de Ciudad Valles, Tecnológico Nacional de México, Ciudad Valles, San Luis Potosí, México
- Dalia Rifaat** American University in Cairo, New Cairo, Egypt
- Raúl Rodríguez** Autonomous University of Coahuila, Saltillo, Coahuila, Mexico
- María M. Rodríguez** National University of Central Buenos Aires, Olavarría, Buenos Aires, Argentina
- José C. Rodriguez-Figueroa** Autonomous University of Chihuahua, Chihuahua, Mexico
- Sudipta Saha** Babasaheb Bhimrao Ambedkar University, Lucknow, Uttar Pradesh, India
- Indira Sestan** University of Tuzla, Tuzla, Bosnia and Herzegovina
- Vassilia J. Sinanoglou** Technological Education Institution of Athens, Egaleo, Greece
- Ashok K. Singh** Babasaheb Bhimrao Ambedkar University, Lucknow, Uttar Pradesh, India
- Petros Smirniotis** Alexander Technological Educational Institute of Thessaloniki (ATEITH), Thessaloniki, Greece
- Nuraimi A. Tan** University of Technology Malaysia, Johor Bahru, Johor, Malaysia
- Mihai Toma** Costin D. Nenitescu–Institute of Organic Chemistry of the Romanian Academy, Bucharest, Romania
- Thalia Tsiaka** Institute of Biology, Medicinal Chemistry and Biotechnology, National Hellenic Research Foundation, Athens; Technological Education Institution of Athens, Egaleo; University of Athens, Athens, Greece
- Siddharth Vats** Shri Ram Swaroop Memorial University, Lucknow, Uttar Pradesh, India
- Peggy Vauchel** Lille University, INRA, ISA, Artois University, University of Littoral Opal Coast, Charles Viollette Institute, Lille, France
- Margarida C. Vieira** MeditBio and University of Algarve, Faro, Portugal
- Elżbieta Włodarczyk** Koszalin University of Technology, Koszalin, Poland
- Jorge E. Wong-Paz** Instituto Tecnológico de Ciudad Valles, Tecnológico Nacional de México, Ciudad Valles, San Luis Potosí, México
- Rozita Yusoff** University of Malaya, Kuala Lumpur, Malaysia
- Paweł K. Zarzycki** Koszalin University of Technology, Koszalin, Poland
- Panagiotis Zoumpoulakis** Institute of Biology, Medicinal Chemistry and Biotechnology, National Hellenic Research Foundation; National Hellenic Research Foundation; University of Athens, Athens, Greece

Foreword

In the last 50 years an increasing number of modified and alternative foods have been developed using various tools of science, engineering, and biotechnology. The result is that today most of the available commercial food is somehow modified and improved, and made to look better, taste different, and be commercially attractive. These food products have entered in the domestic first and then the international markets, currently representing a great industry in most countries. Sometimes these products are considered as life-supporting alternatives, neither good nor bad, and sometimes they are just seen as luxury foods. In the context of a permanently growing population, changing climate, and strong anthropological influence, food resources became limited in large parts of the Earth. Obtaining a better and more resistant crop quickly and with improved nutritional value would represent the Holy Grail for the food industry. However, such a crop could pose negative effects on the environment and consumer health, as most of the current approaches involve the use of powerful and broad-spectrum pesticides, genetic engineered plants and animals, or bioelements with unknown and difficult-to-predict effects. Numerous questions have emerged with the introduction of engineered foods, many of them pertaining to their safe use for human consumption and ecosystems, long-term expectations, benefits, challenges associated with their use, and most important, their economic impact.

The progress made in the food industry by the development of applicative engineering and biotechnologies is impressive and many of the advances are oriented to solve the world food crisis in a constantly increasing population: from genetic engineering to improved preservatives and advanced materials for innovative food quality control and packaging. In the present era, innovative technologies and state-of-the-art research progress has allowed the development of a new and rapidly changing food industry, able to bottom-up all known and accepted facts in the traditional food management. The huge amount of available information, many times is difficult to validate, and the variety of approaches, which could seem overwhelming and lead to misunderstandings, is yet a valuable resource of manipulation for the population as a whole.

The series entitled *Handbook of Food Bioengineering* brings together a comprehensive collection of volumes to reveal the most current progress and perspectives in the field of food engineering. The editors have selected the most interesting and intriguing topics, and have dissected them in 20 thematic volumes, allowing readers to find the description of basic

processes and also the up-to-date innovations in the field. Although the series is mainly dedicated to the engineering, research, and biotechnological sectors, a wide audience could benefit from this impressive and updated information on the food industry. This is because of the overall style of the book, outstanding authors of the chapters, numerous illustrations, images, and well-structured chapters, which are easy to understand. Nonetheless, the most novel approaches and technologies could be of a great relevance for researchers and engineers working in the field of bioengineering.

Current approaches, regulations, safety issues, and the perspective of innovative applications are highlighted and thoroughly dissected in this series. This work comes as a useful tool to understand where we are and where we are heading to in the food industry, while being amazed by the great variety of approaches and innovations, which constantly changes the idea of the “food of the future.”

Anton Ficai, PhD (Eng)

Department Science and Engineering of Oxide Materials and Nanomaterials,
Faculty of Applied Chemistry and Materials Science, Politehnica University of Bucharest,
Bucharest, Romania

Series Preface

The food sector represents one of the most important industries in terms of extent, investment, and diversity. In a permanently changing society, dietary needs and preferences are widely variable. Along with offering a great technological support for innovative and appreciated products, the current food industry should also cover the basic needs of an ever-increasing population. In this context, engineering, research, and technology have been combined to offer sustainable solutions in the food industry for a healthy and satisfied population.

Massive progress is constantly being made in this dynamic field, but most of the recent information remains poorly revealed to the large population. This series emerged out of our need, and that of many others, to bring together the most relevant and innovative available approaches in the amazing field of food bioengineering. In this work we present relevant aspects in a pertinent and easy-to-understand sequence, beginning with the basic aspects of food production and concluding with the most novel technologies and approaches for processing, preservation, and packaging. Hot topics, such as genetically modified foods, food additives, and foodborne diseases, are thoroughly dissected in dedicated volumes, which reveal the newest trends, current products, and applicable regulations.

While health and well-being are key drivers for the food industry, market forces strive for innovation throughout the complete food chain, including raw material/ingredient sourcing, food processing, quality control of finished products, and packaging. Scientists and industry stakeholders have already identified potential uses of new and highly investigated concepts, such as nanotechnology, in virtually every segment of the food industry, from agriculture (i.e., pesticide production and processing, fertilizer or vaccine delivery, animal and plant pathogen detection, and targeted genetic engineering) to food production and processing (i.e., encapsulation of flavor or odor enhancers, food textural or quality improvement, and new gelation- or viscosity-enhancing agents), food packaging (i.e., pathogen, physicochemical, and mechanical agents sensors; anticounterfeiting devices; UV protection; and the design of stronger, more impermeable polymer films), and nutrient supplements (i.e., nutraceuticals, higher stability and bioavailability of food bioactives, etc.).

The series entitled *Handbook of Food Bioengineering* comprises 20 thematic volumes; each volume presenting focused information on a particular topic discussed in 15 chapters each. The volumes and approached topics of this multivolume series are:

Volume 1: Food Biosynthesis

Volume 2: Food Bioconversion

Volume 3: Soft Chemistry and Food Fermentation

Volume 4: Ingredient Extraction by Physicochemical Methods in Food

Volume 5: Microbial Production of Food Ingredients and Additives

Volume 6: Genetically Engineered Foods

Volume 7: Natural and Artificial Flavoring Agents and Food Dyes

Volume 8: Therapeutic Foods

Volume 9: Food Packaging and Preservation

Volume 10: Microbial Contamination and Food Degradation

Volume 11: Diet, Microbiome, and Health

Volume 12: Impacts of Nanoscience on the Food Industry

Volume 13: Food Quality: Balancing Health and Disease

Volume 14: Advances in Biotechnology in the Food Industry

Volume 15: Foodborne Diseases

Volume 16: Food Control and Biosecurity

Volume 17: Alternative and Replacement Foods

Volume 18: Food Processing for Increased Quality and Consumption

Volume 19: Role of Material Science in Food Bioengineering

Volume 20: Biopolymers for Food Design

The series begins with a volume on *Food Biosynthesis*, which reveals the concept of food production through biological processes and also the main bioelements that could be involved in food processing. The second volume, *Food Bioconversion*, highlights aspects related to food modification in a biological manner. A key aspect of this volume is represented by waste bioconversion as a supportive approach in the current waste crisis and massive pollution of the planet Earth. In the third volume, *Soft Chemistry and Food Fermentation*, we aim

to discuss several aspects regarding not only to the varieties and impacts of fermentative processes, but also the range of chemical processes that mimic some biological processes in the context of the current and future biofood industry. Volume 4, *Ingredient Extraction by Physicochemical Methods in Food*, brings the readers into the world of ingredients and the methods that can be applied for their extraction and purification. Both traditional and most of the modern techniques can be found in dedicated chapters of this volume. On the other hand, in volume 5, *Microbial Production of Food Ingredients and Additives*, biological methods of ingredient production, emphasizing microbial processes, are revealed and discussed. In volume 6, *Genetically Engineered Foods*, the delicate subject of genetically engineered plants and animals to develop modified foods is thoroughly dissected. Further, in volume 7, *Natural and Artificial Flavoring Agents and Food Dyes*, another hot topic in food industry—flavoring and dyes—is scientifically commented and valuable examples of natural and artificial compounds are generously offered. Volume 8, *Therapeutic Foods*, reveals the most utilized and investigated foods with therapeutic values. Moreover, basic and future approaches for traditional and alternative medicine, utilizing medicinal foods, are presented here. In volume 9, *Food Packaging and Preservation*, the most recent, innovative, and interesting technologies and advances in food packaging, novel preservatives, and preservation methods are presented. On the other hand, important aspects in the field of *Microbial Contamination and Food Degradation* are presented in volume 10. Highly debated topics in modern society: *Diet, Microbiome, and Health* are significantly discussed in volume 11. Volume 12 highlights the *Impacts of Nanoscience on the Food Industry*, presenting the most recent advances in the field of applicative nanotechnology with great impacts on the food industry. Additionally, volume 13 entitled *Food Quality: Balancing Health and Disease* reveals the current knowledge and concerns regarding the influence of food quality on the overall health of population and potential food-related diseases. In volume 14, *Advances in Biotechnology in the Food Industry*, up-to-date information regarding the progress of biotechnology in the construction of the future food industry is revealed. Improved technologies, new concepts, and perspectives are highlighted in this work. The topic of *Foodborne Diseases* is also well documented within this series in volume 15. Moreover, *Food Control and Biosecurity* aspects, as well as current regulations and food safety concerns are discussed in the volume 16. In volume 17, *Alternative and Replacement Foods*, another broad-interest concept is reviewed. The use and research of traditional food alternatives currently gain increasing terrain and this quick emerging trend has a significant impact on the food industry. Another related hot topic, *Food Processing for Increased Quality and Consumption*, is considered in volume 18. The final two volumes rely on the massive progress made in material science and the great applicative impacts of this progress on the food industry. Volume 19, *Role of Material Science in Food Bioengineering*, offers a perspective and a scientific introduction in the science of engineered materials, with important applications in food research and technology. Finally, in the volume 20, *Biopolymers for Food Design*, we discuss the advantages and challenges related to the development of improved and smart biopolymers for the food industry.

All 20 volumes of this comprehensive collection were carefully composed not only to offer basic knowledge for facilitating understanding of nonspecialist readers, but also to offer valuable information regarding the newest trends and advances in food engineering, which is useful for researchers and specialized readers. Each volume could be treated individually as a useful source of knowledge for a particular topic in the extensive field of food engineering or as a dedicated and explicit part of the whole series.

This series is primarily dedicated to scientists, academicians, engineers, industrial representatives, innovative technology representatives, medical doctors, and also to any nonspecialist reader willing to learn about the recent innovations and future perspectives in the dynamic field of food bioengineering.

Alexandru M. Grumezescu

Politehnica University of Bucharest, Bucharest, Romania

Alina M. Holban

University of Bucharest, Bucharest, Romania

Preface for Volume 4: Ingredients Extraction by Physicochemical Methods in Food

Numerous food-related compounds have proved their additional beneficial effects, along with their nutritional properties. Some food ingredients have been utilized for centuries in traditional and preventive therapy for their health-promoting effect, while others may have an impact on various industries (i.e., food, chemical, biotechnological, and pharmaceutical) and even on our environment. A key factor in the production of such ingredients is represented by their physicochemical extraction technique. Extraction methods are variable, and great progress has been made in this field in the past decade. This book describes the most utilized methods developed for ingredients extraction and the anticipated design of future approaches. Intelligent systems have recently emerged to obtain useful and innovative ingredients from plants, exotic fruits, and spices, their impact on the quality and development of the food industry being impressive.

This book has aimed to bring together the most interesting and investigated aspects of ingredients extraction and the most important technologies, to obtain specific and valuable food-related compounds for improved food quality, health promotion, and environmental protection in the context of a sustainable food industry. Classical and newest technologies, along with their applicability spectrum and their main advantages and drawbacks, are presented within this volume.

The volume contains 15 chapters prepared by outstanding authors from France, the United Kingdom, India, Poland, Mexico, Bosnia and Herzegovina, Chile, Greece, Egypt, Portugal, and Malaysia.

The selected manuscripts are clearly illustrated and contain accessible information for a wide audience, especially food scientists, engineers, biotechnologists, biochemists, and industrial companies, but also any reader interested in learning about the most interesting and recent advances on the field of ingredients extraction and food processing.

Chapter 1, prepared by Vats, is entitled *Methods for Extractions of Value-Added Nutraceuticals From Lignocellulosic Wastes and Their Health Application*. In this work, the author introduces readers to contributions in the field of food ingredients extraction from various sources, such as medicinally valuable phytochemicals, nutraceuticals functional foods, fruit purees and powders, biochemicals, electrolytes blends, health-promoting agents, nutritive oils, antimicrobial products, bioactive compounds, commercially valuable food flavoring and additives compounds of a biochemical nature, proteins, nutritional supplements, and personal and cosmetic care, as well as drugs and pharmacophores from eukaryotic and prokaryotic cultured cells or from plants, animals, and microbes. The main extraction methods, such as standard physical extraction procedures and solvents-based approaches, are also discussed.

Saha and collaborators, in Chapter 2, *Modern Extraction Techniques for Drugs and Medicinal Agents*, reveal various physicochemical methods of extraction that comprise microwave-assisted extraction, pressurized liquid extraction, supercritical fluid extraction, liquid phase microextraction, solid phase extraction, ultrasound-assisted extraction, cloud-point extraction, enzyme-assisted extraction, membrane-based microextraction, and cooling-assisted microextraction. These are the commonly used and modern techniques in terms of isolation and separation of ingredients from both chemical and biological mixtures.

Chapter 3, entitled *Advances in Extraction, Fractionation, and Purification of Low-Molecular Mass Compounds From Food and Biological Samples*, written by Włodarczyk and Zarzycki, gives an overview concerning current extraction and quantification protocols of bioactive substances, which are recently designed for analytical and technological applications of food processing. Generally, extraction, fractionation, and purification are critical issues for both analytical applications and technological processes involving food and biological samples. The authors discuss methodological approaches depending on the expected outcomes and physicochemical properties of a given product.

In Chapter 4, *Valorization of Agrifood By-Products by Extracting Valuable Bioactive Compounds Using Green Processes*, prepared by Carciochi et al., is presented the current challenge for the food industry, related to the exploitation of various by-products as sources of new commodities using eco-friendly technologies with an optimal cost-benefit relationship. The main green technologies used to recover natural products from agrifood by-products, such as enzyme-assisted extraction, ultrasound-assisted extraction, microwave-assisted extraction, electrically assisted extraction, pressurized liquid extraction, supercritical fluid extraction, and instant controlled pressure drop, are presented here.

Wong-Paz and coworkers, in Chapter 5, *Extraction of Bioactive Phenolic Compounds by Alternative Technologies*, describe the advances in the research done on bioactive phenolic compound (BPC) extraction using alternative extraction technologies. In addition, the important parameters influencing its performance, the basic theory of reactions present, and