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Emerging Techniques for the Processing and Preservation of Foods

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Message from the Guest Editors

A Special Issue of Foods is being released, which will provide an overview of the current status, latest technical solutions and applications, and future perspectives of the presence of food packaging materials and technology in foods.

Potential topics include, but are not limited to, the following:

- Emerging food packaging materials and technology, e.g., edible, degradable, and reusable packaging materials.
- Food packaging materials for enhancing shelf-life extension, e.g., maintenance of the freshness of fruit and vegetables, and prevention of microbial invasion.
- Packaging structures or materials design for improving food thermal processing performance, e.g., dielectric heating (microwave/radio frequency) efficiency and heating uniformity improvement.
- Packaging structures or materials design for protection of bioactive ingredients in food thermal processing.
- Evaluation of food packaging structures and materials on food preservation.
- Processing methods or strategies for improving food preservation performance.













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Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, Foods has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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