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Extrusion Technologies Applied in Food Industry

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Message from the Guest Editor

Dear Colleagues,

Extrusion cooking, as a food processing technology, has the advantages of low energy cost, negligible effluent, small nutritional loss, and wide variety of products and processing raw materials. Food extrusion technology has been used for processing macaroni and puffed-up snacks for many years. Food extrusion technology is a complex processing method integrating shear, heat, and pressure units. In the process of extrusion, multiscale structural changes occur in space and conformation under the action of shear, pressure, and heat, and rapid interactions occur among components under the directional induction of various forces, forming ideal sensory, textural, and functional characteristics. In recent years, its applications in meat analogues, embedding bioactive ingredients, adjusting food digestibility, and strengthening nutritional properties of food, have attracted wide attention.

Dr. Aiquan Jiao

Guest Editor



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Special Issue



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Message from the Editor-in-Chief

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