Special Issue

Advanced Ultrasonic Technology Applied to Food Processing

Message from the Guest Editor

Advanced ultrasonic technology is revolutionizing the food processing industry by offering a wide range of applications to enhance efficiency, quality, and safety. It utilizes high-frequency sound waves and plays a pivotal role in various applications including the extraction of bioactive compounds, emulsification, reduction in microbial load, and improvement in the texture and shelf life of food products. One of the key advantages of ultrasonic technology in food processing is its ability to reduce processing time while simultaneously enhancing product quality and energy efficiency. As a non-thermal processing method, ultrasonic technology helps retain the sensory attributes and nutritional value of food products more effectively than traditional thermal methods. Overall, the implementation of advanced ultrasonic technology holds significant promise for the food processing industry. By offering innovative solutions to improve food quality, safety, and sustainability, ultrasonic technology can drive positive changes and set new standards in food processing practices.

Guest Editor

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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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