

Special Issue

Impact of Processing Technology on Food Quality and Safety

Message from the Guest Editors

As global demand for safe, nutritious, and minimally processed foods continues to rise, advanced processing technologies are critical to balancing quality, safety, and sustainability. This Special Issue provides a examination of cutting-edge food processing methods—including high-pressure processing, pulsed electric fields, ultrasound, cold plasma, ohmic heating, supercritical CO₂ extraction, and microfluidization—and their impacts on food quality, safety, and functionality. Submissions are encouraged to explore structure–function relationships (e.g., how processing modifies rheology, texture, and sensory perception) and leverage interdisciplinary tools such as Fourier transform infrared (FTIR) spectroscopy, computational fluid dynamics (CFD), machine learning, and real-time chromatographic monitoring for process optimization. Contributions addressing sustainable practices (e.g., life-cycle assessment, by-product valorization, waste-to-resource strategies) and innovations in active/intelligent packaging (e.g., sensors, freshness indicators) are also welcome.

Guest Editors

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Deadline for manuscript submissions

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About the Journal

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.

Editor-in-Chief

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