

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

Dr. Rajat Suhag

Faculty of Agricultural, Environmental and Food Sciences, Free University of Bolzano, Piazza Università 1, 39100 Bolzano, Italy

Prof. Dr. Giovanna Ferrentino

Faculty of Agricultural, Environmental and Food Sciences, Free University of Bolzano, Piazza Università 1, 39100 Bolzano, Italy

Deadline for manuscript submissions

10 November 2025



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/240952

Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).