Special Issue

Eggs and Egg Products: Production, Processing, and Safety

Message from the Guest Editor

Eggs have a long history of being consumed by humans and have long been regarded as a 'dual-functional food ingredient'. The first aspect of this being that eggs are rich in nutrients, providing consumers with a high-quality protein and lipid source as well as a wide variety of critical minerals, vitamins, trace elements, and bioactive ingredients. The second aspect is that eggs have excellent processing characteristics, such as gelation, foaming, and emulsifying properties. They have been widely used as an important functional ingredient in the fields of food production, medicine, and cosmetics. Research on the production process, properties, and safety of eggs and egg products has always been a hot topic, covering such areas as, for example, new techniques for the processing and preservation of egg products, improvements to the nutritional or functional properties of egg products, the extraction and production of active ingredients from eggs, and exploring the relationship between the ingredients of eggs and human health. Fresh research on these fields would further expand the myriad applications of eggs and egg products.

Guest Editor

Dr. Yujie Su

School of Food Science and Technology, Jiangnan University, Wuxi, China

Deadline for manuscript submissions

15 August 2025



Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/193586

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

mdpi.com/journal/ foods





Foods

an Open Access Journal by MDPI

Impact Factor 5.1 CiteScore 8.7 Indexed in PubMed



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 Lafavette. 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).

