Special Issue

Ultrasound Processing and Modification of Food Systems

Message from the Guest Editors

In recent years, power ultrasound has attracted considerable attention from food researchers due to its promising potential in assisting the modern food industry. Recognized as an innovative technology for achieving sustainable and green chemistry and industrialisation, it has shown significant effects in accelerating various processes and modifying food substances. Today, ultrasound technology has been used for emulsification, de-foaming, substance modification, extraction, enzyme activation/inactivation, microbial inactivation, freezing, thawing, drying, etc.

This Special Issue aims to feature the most recent advances in ultrasound processing and the modification of diverse food systems. Potential topics include (1) the fundamental principles, lab-scale applications and possible industrialisation strategies of ultrasound technology in various food processing systems (e.g. extraction, emulsification, sterilisation); (2) structural/functional modification of food matrices/ingredients by ultrasound; (3) mechanisms and applications of combined technologies involving ultrasound. We invite researchers to submit original research or review articles on these topics.

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Deadline for manuscript submissions

closed (30 April 2024)



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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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