

## Special Issue

# Effects of Novel Processing Technologies on Physicochemical and Nutraceutical Properties of Foods—2nd Edition

### Message from the Guest Editors

With increasing consumer demand for nutritious and delicious food products, food industries and engineers are seeking novel food processing technologies. In recent years, various emerging processing technologies have been used in food products, gaining attention from industries and consumers. These include nonthermal technologies (cold plasma, ultrasound, high-pressure processing, pulsed light processing, pulsed electric fields, superfine grinding, quick freezing, etc.), thermal technologies (microwave, radio frequency, and infrared heating, etc.), and hurdle technologies. As compared to traditional processing, these approaches have several advantages in terms maintaining higher concentrations of bioactive compounds, increased functional properties, and an increased and diversified number and concentration of volatile compounds. Therefore, we invite scientists to contribute their latest advances in order to provide alternative emerging processing technologies for the food industry, to ensure food safety and microbial stability as well as the production of fewer sensory, functional, and nutritional food properties, and to ultimately avoid quality problems.

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### Guest Editors

Dr. Taotao Dai  
Dr. Yihui Wang  
Dr. Xixiang Shuai

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### Deadline for manuscript submissions

closed (28 March 2026)



## Foods

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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.

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### Editor-in-Chief

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