Special Issue

Effects of Novel Processing Technologies on Physicochemical and Nutraceutical Properties of Foods

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, pulsed electric fields, superfine grinding, quick freezing, etc.), thermal technologies (microwave, radio-frequency, infrared heating, etc.), and hurdle technologies. As compared to traditional processing, they have several advantages in 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.

Guest Editors

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Deadline for manuscript submissions

closed (31 May 2024)

Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed

mdpi.com/si/171305

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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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