

Special Issue

Current Practice and Future Directions of Application of Puffed/Extruded Technologies in Food (Volume II)

Message from the Guest Editors

The development of new food products via extrusion processing has advanced and increased in scope over recent years. Extrusion encompasses the multiple unit operations needed to produce a wide variety of food products, such as ready-to-eat foods, and enhance the nutritional quality in the food industry. These methods include mixing, shearing, plasticizing, melting, cooking, denaturation, fragmentation, and texturization to produce a wide variety of food products.

The physical and chemical property changes induced to the material involve complex changes in the food matrix, phytochemical composition and organoleptic properties, due to the influence of high temperature, high pressure, and high shear pressure during the extrusion process. These changes are related to extrusion parameters, such as processing temperature, processing speed, and feed moisture, and to the characteristics of the raw materials. This Special Issue aims to focus on the variation in extrusion puffing and texturizing technologies which improve the nutritional, functional and acceptability of food, as well as on the effects and effectiveness of pre-treatment methods and numerical simulation.

Guest Editors

Dr. Min Wu

Department of Engineering, China Agricultural University, Beijing, China

Dr. Lijun Wang

College of Food Science & Nutritional Engineering, China Agricultural University, Beijing, China

Deadline for manuscript submissions

closed (30 June 2024)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/168621

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).