Special Issue

Conventional and Emerging Processing Techniques of Food Products

Message from the Guest Editor

Emerging technologies for processed food products were introduced as an alternative to conventional food processing methods during the last few decades. The alternative technologies could significantly contribute to shortened processing times with savings in energy and provide highly balanced food safety, eventually benefiting the food industry. Although several emerging technologies have been practically applied in the processing of food products, due to various disadvantages, some problems that cannot preserve the expected quality of agricultural products still exist. Therefore, a new concept of combining multiple emerging technologies and conventional technologies has gained much interest in reducing the drawback posed by individual technology. We highlight the potential opportunities of combined processing technologies for improved production efficiency by reducing the downtime of food processing. We would like to invite you to contribute an article or review paper that focuses on the recent studies on food processing technologies.

Guest Editor

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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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