

## Special Issue

# Recent Advances in the Application of Non-Thermal Plasma Technology in the Food Industry: Innovations in Food Safety, Preservation and Quality Enhancement

### Message from the Guest Editors

Non-thermal plasma (NTP) technology has gained significant attention in the food industry for its potential to enhance food safety, quality, and shelf life without compromising nutritional value. NTP utilizes ionized gases at room temperature to perform various processes—such as decontamination, sterilization, and the modification of food properties—while preserving sensory and nutritional characteristics. Recent advances in NTP applications have demonstrated its efficacy in pathogen reduction, spoilage prevention, and the enhancement of functional properties in food products. Moreover, NTP's environmentally friendly nature, minimal energy consumption, and non-chemical approach make it a promising alternative to conventional preservation methods. This Issue aims to explore the latest developments in NTP technology, including its principles, applications, challenges, and future prospects within the food sector.

### Guest Editors

Dr. Mustapha Muhammad Nasiru

Institute of Agro-product Processing, Jiangsu Academy of Agricultural Sciences, Nanjing 210014, China

Dr. Chunyang Li

1. Institute of Agro-Products Processing, Jiangsu Academy of Agricultural Sciences, No. 50 Zhongling Street, Nanjing 210014, China  
2. School of Food and Biological Engineering, Jiangsu University, Zhenjiang 212013, China

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Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[foods@mdpi.com](mailto:foods@mdpi.com)

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### 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

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

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