Special Issue

Application of Thermal/Non-thermal Technologies in the Food Field

Message from the Guest Editors

Conventional thermal processing based on heat transfer via conduction and convection has been considered the simplest and most effective method of destroying foodborne pathogens; however, excessive thermal processing often causes considerable food quality deterioration. In order to shorten thermal processing time through the enhancement of food quality, emerging technologies such as ohmic heating, microwave heating, and infrared heating have been applied in food processing. In addition, foods that have been minimally processed using non-thermal technologies have received much attention from customers. Non-thermal technologies have been widely investigated to determine their effectiveness in food preservation. This Special Issue on the "Application of Thermal/Non-thermal Technologies in the Food Field" will deal with innovative thermal and non-thermal technologies and their effects on food quality and safety. We would like to invite authors to contribute original research and review articles related to these topics.

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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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