

Special Issue

Sources, Processing, and Physicochemical Properties for Sustainable Foods

Message from the Guest Editors

Reshaping food systems for sustainability is imperative as the global population expands. Fulfilling the rising food demand while minimizing environmental repercussions requires innovative strategies that reshape the entire supply chain. Foods such as plant-based alternatives, insects, and single-cell proteins are generating scientific interest due to their potential in creating sustainable models. These transformative shifts in the food system have prompted varied and intriguing inquiries into the processing, ingredients, and physicochemical properties of sustainable foods.

The aim of this Special Issue of *Foods* is to gather pioneering research on the food processing, ingredients, and physicochemical properties of sustainable food. Covering foundational aspects of ingredients to final products, it aims to reveal the intricate interplay between advanced food science and sustainability. We welcome original research and reviews delving into processing methods, ingredient innovation, and the underlying physicochemical attributes shaping the quality, composition, and potential environmental impact of these foods.

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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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