Special Issue

Emerging Food Processing Technologies: Drying, Extrusion and Thermal Processing

Message from the Guest Editors

Food processing technology faces several challenges crucial for meeting the growing global demand for processed food. Some of the key factors are food safety and quality assurance, clean labels and natural ingredients, improving processing efficiency, product innovation and development, ensuring a smooth and reliable supply chain, cost and waste management. Thus, the presented Special Issue is focused on emerging food processing technologies, particularly drying, extrusion and thermal processing. Emerging food processing technologies play a crucial role in enhancing food quality, safety and efficiency. These technologies, such as freeze, microwave, vacuum and even modern solar drying, as well as high-pressure and cold extrusion and 3D food printing, offer advantages such as improved energy efficiency, reduced processing times and better nutritional quality and flavor preservation in the final food products. As technology continues to advance, emerging food processing technologies are likely to play an increasingly important role in the food processing industry.

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Deadline for manuscript submissions

closed (10 February 2025)



Foods

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Impact Factor 5.1
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mdpi.com/si/191528

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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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