

Special Issue

The Impact of Food Processing and Preservation on Product Quality

Message from the Guest Editors

Food processing and preservation technologies are essential for transforming raw materials into safe, nutritious, and edible products. The optimization of technologies—from conventional thermal methods to emerging non-thermal and hybrid approaches—critically determines product quality, consumer acceptance, and industrial scalability. These processes influence physicochemical properties, sensory quality, nutritional stability, and microbiological safety, alongside economic and environmental impacts. This Special Issue focuses on advancing the scientific understanding of how processing strategies affect product quality across food matrices. We welcome studies on quality change mechanisms, innovations in safety and functionality, and assessments of technology suitability and efficiency. Submissions addressing novel technologies, quality optimization, process modeling, shelf-life extension, and industrial applications are encouraged. We invite original research, systematic reviews, and critical perspectives that contribute to the scientific foundation of modern food processing.

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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.

Editor-in-Chief

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