Special Issue

Cold Plasma Technology in Food Processing and Preservation: Food Quality, Functional Value and Sensory Evaluation

Message from the Guest Editors

Cold plasma technology has emerged as innovative and offers chemical-free solutions for food processing and preservation. Reactive particles generated by plasma discharge at ambient temperatures may inactivate microorganisms, thereby extending the shelf life of food products without compromising their nutritional quality. Proper cold plasma treatment can not only enhance food safety by effectively reducing pathogens but also preserve the functional and sensory properties of the food. By maintaining the integrity of vitamins, antioxidants, and other bioactive compounds, cold plasma technology could ensure that food retains its health benefits. Additionally, it can preserve the texture, color, and flavor of food products, enhancing the overall sensory experience for consumers. This Special Issue will explore the latest advancements in cold plasma technology, focusing on its impact on food quality, functional value, and sensory evaluation, aiming to provide comprehensive insights into its applications and benefits in the food industry.

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Deadline for manuscript submissions

31 October 2025

Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed

mdpi.com/si/214212

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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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