Special Issue

Cavitation Technologies in Food Processing

Message from the Guest Editors

Cavitation-based phenomena are widespread in diverse areas of science, engineering, and environmental technologies. Ultrasound is a versatile technology and has been applied efficiently in food processes. Similarly, hydrodynamic cavitation has recently been shown to have great potential for industrial applications for homogenisation, pasteurisation, and mixing of food macromolecules in various liquid foods. Several emerging applications including pretreatment of biomass and extraction of key macromolecules have demonstrated several environmental advatages. Equipment design and the composition of food material are the main factors influencing the efficiency of cavitation technologies. Hence, further research on improvement of the cavitation processes is still needed to improve yields as well as safety and quality of food products.
This Special Issue will focus on the application of cavitation technologies in food and bioprocessing. Papers on the mechanisms of action, dosimetry, and scale-up issues pertinent to cavitation technologies are strongly encouraged. This Special Issue will consider orignal research articles and critical reviews.

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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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