Special Issue

Quality and Shelf-Life Modeling of Chilled and Frozen Food

Message from the Guest Editors

Chilling and freezing preserves the quality and storage life of foods by making them more inert and slowing down the detrimental reactions that promote food spoilage and limit shelf life. The development of new food preservation methods or novel combinations of existing chilling and freezing techniques is sought by the industry in the pursuit of quality improvement, and shelf-life extension and management. Effective application requires systematic study and modeling of the temperature dependence of quality and shelf-life. The study of the chemical and biological reactions and physical changes that occur in the food during and after processing allow recognition of the ones that are most important to its safety, integrity, and overall quality. Food kinetics is based on the thorough study of the rates at which physicochemical reactions proceed. The area of food kinetics in food systems has received a great deal of attention in past years, primarily due to efforts to optimize or at least maximize the quality of food products during processing and storage. We welcome all the related contributions for this special issue.

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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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