

Special Issue

Cold Plasma Assisted Food and Bioprocessing to Improve Safety, Functionality, and Quality

Message from the Guest Editor

Cold plasma treatment, using plasma containing energetic reactive species, has been in the spotlight in food science and technology as a nonthermal food processing method for microbial decontamination, enzyme inactivation, functional property enhancement, and pretreatment of drying and extraction of various foods, including fresh fruits and vegetables. The advantages of cold plasma treatments include its nonthermal and non-toxic nature, short treatment time and noticeable reduction in water usage for chemical decontamination and post-treatment rinsing. It has received increasing attention from the food industry as it has the potential to be scaled up for commercial application as an alternative to conventional treatments. Nonetheless, further investigation is needed of cold plasma, plasma-activated water, and other cold plasma-assisted food and bioprocessing systems. Successful applications to improve food safety, functionality, and quality will take into account the various reactive species that can interact with food components. We invite you to move this technology forward in this exciting and innovative field with the contribution of your high-quality original research papers.

Guest Editor

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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.

Editor-in-Chief

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