Special Issue

Application of Cold Plasma Technology in Food Industry

Message from the Guest Editors

Cold plasma is one of the technologies that has shown promising applications. Cold plasma has been explored for various applications in the food industry, such as food decontamination, enzyme inactivation, toxin degradation, quality enhancement, shelf-life extension, packaging modifications, etc. The versatility in mode of operation, adaptive designs, cost-effectiveness and environment friendly nature of cold plasma offers unique advantages to food processors. The aim of this Special Issue is to showcase the potential applications of cold plasma in food industries and grow the present knowledge base. Authors are invited to submit original unpublished research and review articles focused on the latest findings in cold plasma applications for food industry.Potential topics include but are not limited to:

- Microbial decontamination of fresh and processed food products using cold plasma.
- Microbial inactivation kinetics and mechanisms with cold plasma processing.
- Effect of cold plasma on food quality attributes (physical, chemical, and sensory).
- Modifications and functionalization of polymers used for food packaging.

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Deadline for manuscript submissions

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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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