Special Issue

3D Printing and Additive Manufacturing in Foods

Message from the Guest Editors

Three-dimensional printing/additive manufacturing in foods is an emerging interdisciplinary field that combines food science, engineering, and digital technologies to create customized, complex, and functional food products. This topic explores innovations in food formulation, printing techniques (such as extrusion-based or inkjet printing), material properties, and post-processing methods. Key applications include personalized nutrition, sustainable food production, novel textures and aesthetics, and functional foods enriched with bioactive compounds. The field aims to revolutionize the way we design, produce, and consume food in the future. We welcome original research articles, reviews, and case studies that address, but are not limited to, the following themes:

- Three-dimensional food printing;
- Additive manufacturing:
- Food inks;
- Personalized nutrition;
- Food rheology;
- Protein-based inks;
- Polysaccharide-based inks;

Guest Editors

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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.

Editor-in-Chief

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manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).

