

Special Issue

Emerging Non-Thermal Food Processing Technologies

Message from the Guest Editors

Dear colleagues,
Statistics showed that there is a strong consumer trend towards high-quality and healthy foods with ‘fresh-like’ characteristics. On the other hand, thermal processing technologies, especially conventional ones, negatively affect both sensory and nutritional properties of foods. At the same time, limited shelf-life and safety concerns of fresh foods necessitate food processing. Therefore, scientists are exploring the possibility of using nonthermal technologies for various purposes such as shelf-life extension and safety improvement. However, their applicability and scalability are still under intensive investigation.

All researchers are invited to submit their original and high-quality research articles or review to this Special Issue. Topics covered in this Special Issue include (but not limited to):

Cold plasma for food processing;
Plasma-activated water (PAW) for food processing;
Pulsed electric fields (PEF) for food processing;
Moderate electric fields (MEF) for food processing;
Other non-thermal processing technologies;
Engineering studies and mathematical modeling of non-thermal food processing technologies.

Guest Editors

Dr. Asgar Farahnaky

Dr. Mahsa Majzoobi

Prof. Dr. Mohsen Gavahian

Deadline for manuscript submissions

closed (15 January 2022)



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Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

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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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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