

Special Issue

Emerging Thermal Food Processing Technologies

Message from the Guest Editors

While thermal processing is needed for food preparation, the limitations of conventional thermal processing technologies are presenting challenges for the 21st century food industry. Hence, during the past few decades, new thermal technologies have emerged to address these issues. These attractive technologies include ohmic, microwave, radiofrequency, and infrared, which have been used for various purposes. Recent publications in this innovative research area have shown great potential for application in the food industry.

The journal *Foods* is inviting researchers to submit original research, critical reviews to be reviewed for publication in this Special Issue. Topics to be covered include (but not limited to):

Emerging technologies—ohmic heating, microwave heating, radiofrequency heating, infrared heating, refractance window, novel thermal sterilization

Development of new thermal processes based on emerging technologies

Development of new products using emerging food processing technologies

Effects of emerging thermal processing technologies on food quality characteristics

Emerging thermal processing technologies to boost efficacy of conventional processes

Guest Editors

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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.

Editor-in-Chief

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manuscripts are peer-reviewed and a first decision is provided to authors approximately 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).