

Special Issue

Innovative Cold Storage Technologies in Food Supply Chain

Message from the Guest Editors

Perishable foods need adequate temperature-controlled environments during the production, storage, transportation, and sales processes to ensure food quality and reduce food losses. This circumstance is generally referred to as “cold chain logistics”. In a cold chain, the shelf life, quality, and safety of perishable foods throughout the supply chain are greatly impacted by environmental factors, especially temperature. Cold storage is the most popular method to preserve highly perishable foods. However, at refrigeration temperatures, the shelf life of these foods is limited, and spoilage leads to massive food waste. Moreover, freezing significantly affects the food's properties. Although freezing would preserve perishable foods for months, these disruptive changes decrease consumers' perception of food quality. Therefore, the development and testing of new and improved cold storage technologies is a worthwhile pursuit.

This special issue is aimed to browse state-of-the-art technologies to enhance food quality by implementing the control of ice crystal sizes and suppressed ice nucleation.

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Deadline for manuscript submissions

closed (20 February 2022)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



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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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