

## Special Issue

# Effect of Processing and Cooking on Physicochemical, Sensory, and Functional Properties of Food

### Message from the Guest Editor

Food processing uses agricultural, livestock, and aquatic products as primary raw materials, which are processed by physical, chemical, and microbial methods to change their shape to increase preservation, acquire new properties, or produce functional foods. Therefore, to improve the circularity of the food system to optimize the use of natural resources, it is necessary to provide novel and innovative solutions for the entire food system. For example, the development of plant-based meat products, which has received significant attention recently, has aroused extensive scientific interest. The food development process also causes changes in physicochemical, sensory, and microbiological quality properties, which also provide researchers with many interesting problems to solve. This Special Issue of *Foods* aims to gather and present original research articles on the contribution of processing and cooking technologies to the physicochemical, sensory, and functional quality characteristics of foods. Clear and concisely written manuscripts are highly desirable and appreciated.

### Guest Editor

Prof. Dr. Sheng-Dun Lin

Department of Food Science and Technology, Hungkuang University,  
Taichung 433304, Taiwan

### Deadline for manuscript submissions

closed (9 April 2024)



## Foods

an Open Access Journal  
by MDPI

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/si/164040](https://mdpi.com/si/164040)

*Foods*  
Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[foods@mdpi.com](mailto:foods@mdpi.com)

[mdpi.com/journal/  
foods](https://mdpi.com/journal/foods)





# Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/journal/  
foods](https://mdpi.com/journal/foods)



## 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

---

### Author Benefits

#### High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

#### Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

#### Rapid Publication:

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).