Special Issue

Development of Green and Advanced Food Freezing/Anti-Freezing Technologies

Message from the Guest Editors

The frozen food industry has undergone development for nearly 150 years. However, freezing can be a two-edged sword when employed practically in the food industry. In recent decades, thanks to the extensive introduction of physical fields, a series of advanced freezing technologies such as ultrasound-assisted freezing, high-pressure-assisted freezing, and high-voltage electric field-assisted freezing have increasingly garnered attention regarding the endowment of frozen foods with better post-thaw quality. Although reliable freezing can "pause" biological activities and ensure a longer shelf-life, the damage caused by freezing in more hidden microworlds is inevitable, causing the severe loss of texture in frozen products and the irreversible cryoinjury of cryopreserved strains. Given the aforementioned facts, both freezing and anti-freezing technologies are equally crucial in the iterative upgrade of the frozen food industry. Hence, this Special Issue aims to provide an overview of research on green and advanced freezing/anti-freezing technologies, and it is hoped that our joint efforts can create a brighter future for the frozen food industry.

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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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