

Special Issue

Food Quality Characterization under Different Preservation Methods and Storage Conditions

Message from the Guest Editor

In the process of food production, processing, transportation and marketing, different preservation methods and storage conditions will have a significant impact on food quality, which in turn affects the health and life safety of consumers. Exploring the problem of different storage and storage conditions of food quality characterization is the current important research hotspot in the field of food science. With the increasing concerns of consumers surrounding food safety and quality, the evaluation of food quality is no longer limited to simple microbial safety, but has also expanded to taste, nutritional value and some other aspects. To better understand the influence mechanism of these factors on food, future research needs to adopt advanced scientific methods and technical means, such as molecular biology technology, spectral analysis technology, etc., to detect and analyze the types and quantities of microorganisms in food. In addition, many experiments and studies need to be carried out to explore the impact of different storage methods and storage conditions on food taste and nutritional value to provide a scientific basis for safeguarding food safety and consumer health.

Guest Editor

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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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