

## Special Issue

# Extrusion Technologies Applied in Food Industry

### Message from the Guest Editor

Extrusion cooking, as a food processing technology, has the advantages of low energy cost, negligible effluent, small nutritional loss, and wide variety of products and processing raw materials. Food extrusion technology has been used for processing macaroni and puffed-up snacks for many years. Food extrusion technology is a complex processing method integrating shear, heat, and pressure units. In the process of extrusion, multiscale structural changes occur in space and conformation under the action of shear, pressure, and heat, and rapid interactions occur among components under the directional induction of various forces, forming ideal sensory, textural, and functional characteristics. In recent years, its applications in meat analogues, embedding bioactive ingredients, adjusting food digestibility, and strengthening nutritional properties of food, have attracted wide attention.

### Guest Editor

Dr. Aiquan Jiao

School of Food Science and Technology, Jiangnan University, Wuxi, China

### Deadline for manuscript submissions

closed (20 March 2024)



## Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/si/158316](https://mdpi.com/si/158316)

### *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 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).