

Special Issue

Mushroom Biotechnology in Food Industry

Message from the Guest Editor

The worldwide production of cultivated, edible mushrooms and truffles has multiplied more than three times in the past 20 years, reaching more than 40 million tonnes. In recent years, mushroom biotechnology has been rapidly developed. These mushroom biotechnologies include the aseptic technique, submerged cultivation, recycling of agri-food wastes, molecular biotechnologies, separation and extraction technology, environmental control technology, etc. However, mushroom biotechnology in the food industry has not received due attention, and this has become one of the factors limiting the rapid development of mushroom biotechnology and food biotechnology. This Special Issue of *Foods*, entitled “Mushroom Biotechnology in Food Industry”, aims to focus on the latest research progress on mushroom biotechnology in the food industry, as well as advanced techniques that help to enhance mushroom- or food-related research. The scope of this Special Issue covers a wide range of research on mushroom biotechnology from breeding and cultivation to product processing. Authors are welcome to submit both articles and review papers.

Guest Editor

Dr. Dianming Hu
College of Bioscience and Bioengineering, Jiangxi Agricultural University, 1101 Zhimin Road, Nanchang 330045, China

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Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

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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.

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

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