

Special Issue

Advances in Dielectric Heating in Food Processing: Enhancing Safety, Quality, and Sustainability of Plant-Based Foods

Message from the Guest Editors

This Special Issue aims to provide a comprehensive overview of the current state of research, technological developments, and future perspectives in the application of dielectric heating to plant-based foods. It will highlight the potential of dielectric heating to improve food safety, preserve nutritional quality, and enhance the sensory attributes of plant-based products. Potential topics include, but are not limited to, the following:

- Optimization and Innovation in Dielectric Heating Technology.
- Impact of Dielectric Heating on Food Safety.
- Effect of Dielectric Heating on Food Quality.
- Application of Dielectric Heating in Specific Plant-Based Foods.
- Industrial Application and Economic Viability of Dielectric Heating.
- Environmental and Sustainability Impact of Dielectric Heating.
- Mechanistic Studies on Dielectric Heating.
- Safety and Regulatory Aspects of Dielectric Heating.

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Deadline for manuscript submissions

25 November 2026



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



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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.

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