

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.

Guest Editors

Dr. Hongfei Fu

College of Food Science and Engineering, Northwest A&F University, Yangling 712100, China

Dr. Xiangyu Guan

Shandong Agricultural University, College of Food Science and Engineering, Tai'an 271018, China

Deadline for manuscript submissions

25 November 2025



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/241993

Foods

Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
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).