

Special Issue

Membrane Processing Technology in the Food Industry

Message from the Guest Editors

This issue of “Foods” will focus on innovative applications of membrane processing technology in or for food manufacturing. The purpose is to collect and integrate new insights on practical experience as well as new insights resulting from recent research work.

Progress on the problem of deposit formation affecting flux and transmission of target components in concentration and fractionation of complex food systems using membrane technology will be emphasized. Contributions on the modelling of flow and mass transfer at membrane/fluid interfaces targeting process optimization or process intensification by membrane-based processes for a better understanding are as important as those on novel types of membrane module systems or membrane materials for improved separation results.

Guest Editors

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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

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