

Special Issue

Food Processing in the Future: Non-Thermal Technologies

Message from the Guest Editors

Non-thermal treatment technology, as an emerging direction in the field of food processing, is gradually becoming a research hotspot. Through means such as ultrasound, pulsed electric fields, plasma and high-pressure processing, including sterilization, can be achieved under low-temperature conditions, avoiding the damage to food quality and nutrition caused by traditional thermal treatment. Its mechanism of action significantly affects the physical and biochemical properties of food. Non-thermal processing can effectively maintain the colour, flavour and nutrition of food and provide a new way for the development of functional foods. The in-depth research in this field is of great significance in meeting consumers' demands for high-quality food and promoting the innovation and development of the food industry. We look forward to colleagues continuously exploring the application potential of non-thermal treatment technology and contributing more wisdom to the upgrading of food processing technology and the improvement of food quality.

Guest Editors

Dr. Lei Zhang

School of Food and Biological Engineering, Jiangsu University,
Zhenjiang 210031, China

Prof. Dr. Xianli Gao

School of Food and Biological Engineering, Jiangsu University,
Zhenjiang, China

Deadline for manuscript submissions

30 November 2026



Foods

an Open Access Journal
by MDPI

Impact Factor 6.0
CiteScore 10.3
Indexed in PubMed



mdpi.com/si/260621

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 6.0
CiteScore 10.3
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 14.8 days after submission; acceptance to publication is undertaken in 2.9 days (median values for papers published in this journal in the first half of 2026).