

## 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.

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### Deadline for manuscript submissions

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## Foods

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### 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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