Special Issue

Current Practice and Future Directions of Nanotechnology Application on Food Processing

Message from the Guest Editors

The emergence and rise of nanoscience have led to significant developments in changing the properties of various foods. The novel physicochemical properties at nanoscale matter enhance the texture, color, physicochemical stability and sensory properties of food.

Moreover, nanoscience and nanotechnology have the potential to provide new solutions in the development of functional food, in particular the inclusion of bioactive compounds without affecting the sensory perception of the consumer and improving the uptake of certain components.

Various kinds of nanomaterials have been developed to create delivery systems to protect bioactive agents from harsh processing and storage conditions. Delivery systems have great potential for improving the effectiveness of bioactive compounds to improve human health and wellbeing.

In addition, the application of nanocomposites is expected to expand the use of edible and biodegradable films in active packaging to preserve fresh foods and to extend their shelf life.

Additionally, the detection of microorganisms and contaminants using nanosensors is a particularly important application of food nanotechnology.

Guest Editors

Prof. Dr. Zhengyu Jin
Dr. Chao Qiu
Prof. Dr. Lei Dai

Deadline for manuscript submissions

closed (10 May 2023)

Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed

mdpi.com/si/105237

Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

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

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 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).