

Special Issue

Novel and Innovative Technologies for Improving the Quality of Frozen Food

Message from the Guest Editors

Freezing is a widely used preservation process both in the food industry and households. During freezing, water is converted into ice crystals, and the water activity of the food system decreases due to the reduction of the available liquid water. Control of ice crystal size has been a challenging key point for minimizing freeze damage. Several novel freezing techniques have been attracting remarkable attention and gaining momentum not only within the scientific community but also in the food industry due to their potential to enhance the formation of small size ice crystals and to prevent food products from freeze damage. This Special Issue will present an overview of the latest applications of novel and innovative freezing technologies applied to food. We would like to invite authors to submit their latest achievements with cutting-edge original research papers or comprehensive review papers discussing novel freezing technologies from the perspectives of water crystallization control, food quality attributes, food safety, sustainability, equipment innovation, freezing process engineering, and consumer acceptance.

Guest Editors

Dr. Epameinondas Xanthakis

Department of Food Science and Technology, School of Food Sciences, University of West Attica, Egaleo, Greece

Prof. Dr. Alain Le-Bail

ONIRIS, Rue de la Géraudière - CS 82225 - F 44322 Nantes, CEDEX 3, France

Deadline for manuscript submissions

closed (30 December 2020)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/37202

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).