# Special Issue

# Current Practice and Future Directions of Application of Puffed/Extruded Technologies in Food

# Message from the Guest Editors

The development of new food products obtained by extrusion processing has increased in recent years. As a highly versatile, productive, low cost, and low energy cost mechanical process, extrusion is considered as the multiple unit operations which contained mixing. shearing, plasticizing, melting, cooking, denaturation, fragmentation, and texturization to produce a wide variety of food products, and enhance the nutritional quality in the food industry. The physical and chemical property changes to the material involve complex changes in the food matrix, phytochemical composition and organoleptic properties, such as texture, colour and flavour, due to the influence of high temperature, high pressure, and high shear during extrusion process. These changes are related to extrusion parameters, such as processing temperature, processing speed, and feed moisture, also the characteristics of raw materials. This Special Issue aims to focus on the variation of extrusion puffing and texturizing technologies to improve the nutritional, functional and acceptability of food, and the effect of pre-treatment methods and numerical simulation is also taken into consideration.

#### **Guest Editors**

Dr. Liiun Wang

College of Food Science & Nutritional Engineering, China Agricultural University, Beijing, China

Dr. Min Wu

College of Engineering, China Agricultural University, Beijing, China

## Deadline for manuscript submissions

closed (10 March 2023)



# **Foods**

an Open Access Journal by MDPI

Impact Factor 5.1 CiteScore 8.7 Indexed in PubMed



mdpi.com/si/105286

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



# **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 Lafavette. 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).

