

Special Issue

Improving the Quality and Safety of Frozen Foods by Emerging Freezing Technologies

Message from the Guest Editors

Many innovative and advanced freezing technologies have been investigated to improve frozen food quality and/or increase freezing efficiency. These innovative technologies have the potential to enhance the organoleptic quality and nutritional value of frozen foods by interfering with the way ice crystals form during freezing through control of ice crystal formation, ice crystal size, ice crystal structure, ice crystal growth, or location of ice crystals. All these technologies have the potential to advance the frozen food industry by preserving the sensory and nutritional quality of foods and/or saving energy while extending the shelf life of 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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