

Special Issue

Effects of Processing Operations on Physicochemical Properties, Quality Formation and Nutritional Function of Food Products

Message from the Guest Editor

We invite submissions for a Special Issue of *Foods*, entitled "**Effects of Processing Operations on Physicochemical Properties, Quality Formation and Nutritional Function of Food Products**". Food processing significantly impacts product characteristics, safety, and health value. For this Special Issue, we seek original research and reviews elucidating how **conventional and emerging technologies** (thermal, non-thermal, fermentation, etc.) influence the following:

- **Physicochemical properties** (texture, structure, stability, and functionality);
- **Quality attributes** (sensory, shelf-life, and safety);
- **Nutritional and bioactive compound** retention, bioavailability, and functionality.

We encourage studies addressing mechanistic insights, optimization strategies, and novel processing impacts on diverse food matrices. Submissions advancing sustainable, health-focused processing are welcome.

Guest Editor

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Deadline for manuscript submissions

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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

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