Special Issue

Insights on Quality, Safety and Sustainability in Ready-to-Eat Foods Processing

Message from the Guest Editors

Contemporary lifestyles influence food consumption patterns, and a major trend is the growing preference for convenience foods, particularly ready-to-eat foods (RTE). Consumers require safe, nutritious, healthy, environment-friendly, and socially fair foods. Food companies were compelled to combine classic and novel food processing technologies, while extending food shelf-life to reach national and international markets. Still, sustainability issues arise from the global food market and a "think global, act local" approach is needed focusing on sustainable technologies in the food supply chain. This Special Issue aims to provide an up-to-date assessment of RTE processing technologies, bringing together quality, safety, and sustainability concepts. Potential topics include: RTE safety, labeling, traceability, transparency, and sensory analysis; traditional and novel RTE processing and packaging technologies; perspectives on the sustainability of RTE production, distribution, and consumption (national and international supply chains); consumers' role in shaping current and future food safety systems.

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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.

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