Special Issue

3D Printing in Food Industry: An Emerging Technology for Food Customization and Elaboration

Message from the Guest Editor

This research seeks to assess how 3D printing is enabling food customization, personalization, and the elaboration of complex food structures, as well as its potential to support sustainable food systems and innovative food design. This area of research focuses on understanding the technological advancements, potential health benefits, regulatory challenges, and future opportunities for scaling 3D food printing for both industry and consumer use.

We invite original research and review articles that explore the following topics:
Technological advancements in 3D food printing hardware and software.
Applications of 3D printing for personalized nutrition and meal customization.
Sustainability aspects of 3D food printing, including the use of alternative or waste-derived ingredients.
The sensory, nutritional, and functional evaluation of 3D-printed foods.
Regulatory and safety challenges associated with the commercialization of 3D-printed foods.
Case studies showcasing innovative uses of 3D printing in food design, catering, or large-scale food production.
Consumer acceptance and market potential of 3D-printed foods.

Guest Editor

Prof. Dr. Bianca Maniglia

São Carlos Institute of Chemistry, University of São Paulo–USP, Av. Trabalhador São-Carlense 400, Parque Arnold Schimidt, São Carlos 13566-590, Brazil

Deadline for manuscript submissions

30 November 2025

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).