Special Issue

Sustainable Food Processing and Preservation Methods: Research Advances and Applications

Message from the Guest Editors

Sustainable food processing and preservation technologies have attracted attention due to the growing awareness of climate change, population growth, and human health. More cost-efficient and environmentally friendly food processing and preservation technologies and waste minimization are required to achieve sustainable development in the food sector. Thus, this Special Issue aims to collect original research articles and reviews on novel technologies for sustainable food processing and preservation, including high-pressure processing (HPP), pulsed electric field (PEF), ultrasound (US), ultraviolet (UV), cold plasma treatment, membrane filtration, micro fluidization, nanomaterial-based packages, edible coatings and films, etc. This issue also welcomes research on novel technologies and applications for food waste and byproduct processing, pilot-scale technical and economic feasibility studies, and risk management in food processing. Related topics with research advances and applications are also welcome.

Guest Editors

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Deadline for manuscript submissions

closed (15 November 2024)



Foods

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Impact Factor 5.1
CiteScore 8.7
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mdpi.com/si/163989

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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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