Special Issue

Non-thermal Processing Technologies and Their Current and Future Applications in the Food Industry

Message from the Guest Editors

Non-thermal processing technologies are emerging technologies that have in recent years been mainly used for the inactivation of enzymes and sterilization. People today pay more attention to a balanced diet and prefer to purchase products with high nutritional values for daily requirements. Ensuring safety is the primary requirement for food processing. On the basis of this, it is imperative to find novel processing technologies to preserve food nutrients. Non-thermal processing technologies, including high hydrostatic pressure, pulsed electric field, high-pressure carbon dioxide, irradiation, ultrasonic wave, etc., may help to avoid the loss of biological components. Compared with traditional thermal treatments, non-thermal processing technologies have lower processing temperature, which can help to better maintain the inherent ingredients, color, texture, and freshness in food. Moreover, non-thermal processing technology is environmentally friendly and can further be applied in sterilization, extraction, molecular modification, degradation of harmful ingredients, etc.

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Deadline for manuscript submissions

closed (15 June 2024)

Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed

mdpi.com/si/147547

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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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