Special Issue

Advances in the Application of Cold Plasma Technology in Foods

Message from the Guest Editors

In recent years, Cold Plasma has been recognized as an interesting technology with many potential applications in food industry. The novelty of this technology lies in its versatility of production and application (direct and indirect plasma, plasma activated water, functional coatings, etc.) and its non-thermal nature since, in many cases, quality attributes of food products have not been negatively affected. CP technology is highly advantageous for conventional applications such as decontamination of food and food contact surfaces and it can also be employed in other emerging applications as the mitigation of food allergens and anti-nutritional factors. This Special Issue, as one can see in the keyword list, is intended to publish innovative research results of mature areas of research), as well as new trends (food functionalization and in-package food decontamination) and important aspects related to the industrial scale (toxicity studies and product shelf-life). Finally, this Special Issue attempts to increase the knowledge of this technology with the aim of promoting the establishment of legislation to regulate the application of this powerful and profitable technology.

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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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