

Special Issue

Freeze-Drying Technology Application in Food Processing

Message from the Guest Editors

Freeze-drying is a process that combines the advantages of the two basic methods of food preservation: freezing and drying. Drying process reduces the water activity and water content to the level that obtained product has a long shelf life. The removal of water from a frozen state enables to obtain the porous structure, making the rehydration of product quick and effective. However, the process parameters must be selected in such a way as to prevent the thawing of product as well as to maintain the nutritional value of the raw material and the product must be properly packaged and stored, the process must be carried out taking into account the optimization of energy consumptions. Collecting in a special issue the results of research concerning the kinetics of the freeze drying process, the use of appropriate pre-treatment before drying for a specific raw material, the evaluation of changes in chemical composition and physical properties after freeze-drying of foods and during storage, the assessment of probiotic food activity, the methods of process optimization will make a significant contribution to the development of knowledge about freeze-drying.

Guest Editors

Dr. Dorota Nowak

Department of Food Engineering and Process Management, Warsaw
University of Life Sciences, Warsaw, Poland

Dr. Ewa Jakubczyk

Department of Food Engineering and Process Management, Warsaw
University of Life Sciences, Warsaw, Poland

Deadline for manuscript submissions

closed (30 September 2020)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/32911

Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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).