Special Issue

Influence of Modern Sterilization Methods on Food Quality

Message from the Guest Editor

As consumers increasingly prefer “all-natural” and healthy foods, there has been an increasing demand for nontoxic, residual-free, and environmentally friendly food processing techniques. Sterilization is the key unit operation of food processing. Indeed, combinations with thermal or nonthermal effects have been explored extensively for the preservation of foods. In this Special Issue, we focus on modern sterilization technologies, including UHT, continuous-flow pasteurization, cold plasma sterilization, ultra-high hydrostatic pressure sterilization, microwave sterilization, high-voltage pulsed electric field sterilization, ohmic heating, induced electric field sterilization, ultrasonic sterilization, irradiation sterilization, infrared ray sterilization, and pulsed intensity light. Comprehensive technical discussions and various analysis methods on food quality following the abovementioned sterilization treatment are particularly welcome.

Guest Editor

Dr. Na Yang
School of Food Science and Technology, Jiangnan University, Wuxi, China

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

mdpi.com/journal/foods

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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.

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

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