

Special Issue

Novel Strategy of Food Ingredients: Functional, Bioactivity, and Application

Message from the Guest Editors

Since entering the 21st century, the food industry develops towards more automated and intelligent. The emerging technologies can not only greatly improve the production efficiency and economic benefits of food raw materials and final products, but also can produce specific foods through targeted transformation of the structure and functional characteristics of raw materials, and even confer them certain physiological activity and nutritional value. During food processing and production, the unique structure and functional properties of each component, as well as the interaction between the components, will also significantly affect the processing characteristics of food raw materials and the final product quality. Meanwhile, with the help of emerging technologies, many by-products produced during food processing, which have been easily overlooked in the past, can also be processed with specific technologies to display certain functional characteristics and/or physiological activities, thereby enhancing its potential for application in food production.

Guest Editors

Prof. Dr. Qiangzhong Zhao

Prof. Dr. Mouming Zhao

Dr. Yongjian Cai

Deadline for manuscript submissions

closed (15 December 2021)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/86587

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).