Special Issue

Applications of Radio Frequency Heating in Food Processing

Message from the Guest Editors

Radiofrequency (RF) heating has been identified as one potential thermal treatment method to replace chemical fumigations and other conventional thermal methods because it is relatively easy to apply and leaves no chemical residues. RF equipment is commercially available today and is commonly used by the baking industry for the final drying of crackers and by other industries. It involves the direct transfer of electromagnetic energy into bulk materials, providing fast and volumetric heating. This Special Issue aims to focus on recent developments and applications of RF heating in food processing, such as disinfestations, drying, pasteurization, sterilization, temping, and thawing. This Special Issue will provide major methods, research strategies, and protocols used in the development of environmentally friendly food processes based on RF energy.

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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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