Special Issue

Food Processing and Shelf Life Extension

Message from the Guest Editors

The main targets of food processing are the extension of the shelf life of perishable products, the retention of the superior quality, sensory, and nutritive attributes of the raw material, and in some cases, the manufacture of a new value-added product. Unit operations occurring from after the harvest of raw materials until they are processed into the final food products, packaged, and distributed for retailing could be considered as part of food processing. Next to the well-established food processing techniques, consumer pressure has also stimulated improvements and modifications in food processing approaches, leading to the development of novel, "minimal" processes. On the other hand, other developments have been seen in food stability and shelf life, with emphasis on their mathematical description through appropriate models aiming to quantify the effects of parameters such as temperature, pressure, water activity, etc. These mathematical formulae could serve as practical tools, not only for predicting food quality status under any given conditions, but also for optimizing the current—often problematic—food distribution chain.

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Deadline for manuscript submissions

closed (20 March 2021)

Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed

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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.

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