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Emerging Thermal Food Processing Technologies

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Deadline for manuscript submissions:

closed (15 January 2022)

Message from the Guest Editors

Dear Colleagues,

While thermal processing is needed for food preparation, the limitations of conventional thermal processing technologies are presenting challenges for the 21st century food industry. Hence, during the past few decades, new thermal technologies have emerged to address these issues. These attractive technologies include ohmic, microwave, radiofrequency, and infrared, which have been used for various purposes. Recent publications in this innovative research area have shown great potential for application in the food industry.

The journal Foods is inviting researchers to submit original research, critical reviews to be reviewed for publication in this Special Issue. Topics to be covered include (but not limited to):

Emerging technologies—ohmic heating, microwave heating, radiofrequency heating, infrared heating, refractance window, novel thermal sterilization

Development of new thermal processes based on emerging technologies

Development of new products using emerging food processing technologies

Effects of emerging thermal processing technologies on food quality characteristics

Emerging thermal processing technologies to boost efficacy of conventional processes





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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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