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Innovative Cold Storage Technologies in Food Supply Chain

Guest Editors:

Prof. Dr. Soojin Jun

Department of Human Nutrition,
Food and Animal Sciences,
College of Tropical Agriculture
and Human Resources, University
of Hawaii at Mānoa, Honolulu, HI
96822, USA

Prof. Dr. Seung Hyun Lee

Department of Biosystems
Machinery Engineering,
Chungnam National University,
Daejeon 34134, Republic of Korea

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Message from the Guest Editors

Dear Colleagues,

Perishable foods need adequate temperature-controlled environments during the production, storage, transportation, and sales processes to ensure food quality and reduce food losses. This circumstance is generally referred to as “cold chain logistics”. In a cold chain, the shelf life, quality, and safety of perishable foods throughout the supply chain are greatly impacted by environmental factors, especially temperature. Cold storage is the most popular method to preserve highly perishable foods. However, at refrigeration temperatures, the shelf life of these foods is limited, and spoilage leads to massive food waste. Moreover, freezing significantly affects the food’s properties. Although freezing would preserve perishable foods for months, these disruptive changes decrease consumers’ perception of food quality. Therefore, the development and testing of new and improved cold storage technologies is a worthwhile pursuit.

This special issue is aimed to browse state-of-the-art technologies to enhance food quality by implementing the control of ice crystal sizes and suppressed ice nucleation.



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Special Issue



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Editor-in-Chief

Prof. Dr. Arun K. Bhunia

Department of Food Science,
Department of Comparative
Pathobiology (Courtesy), Purdue
University, West Lafayette, IN,
USA

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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Contact Us

Foods Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

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