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Effect of Processing and Cooking on Physicochemical, Sensory, and Functional Properties of Food

Guest Editor:

Prof. Dr. Sheng-Dun Lin

Department of Food Science and
Technology, Hungkuang
University, Taichung 433304,
Taiwan

Deadline for manuscript
submissions:

closed (9 April 2024)

Message from the Guest Editor

Dear Colleagues,

Food processing uses agricultural, livestock, and aquatic products as primary raw materials, which are processed by physical, chemical, and microbial methods to change their shape to increase preservation, acquire new properties, or produce functional foods. Therefore, to improve the circularity of the food system to optimize the use of natural resources, it is necessary to provide novel and innovative solutions for the entire food system. For example, the development of plant-based meat products, which has received significant attention recently, has aroused extensive scientific interest. The food development process also causes changes in physicochemical, sensory, and microbiological quality properties, which also provide researchers with many interesting problems to solve.

This Special Issue of *Foods* aims to gather and present original research articles on the contribution of processing and cooking technologies to the physicochemical, sensory, and functional quality characteristics of foods. Clear and concisely written manuscripts are highly desirable and appreciated.

Prof. Dr. Sheng-Dun Lin
Guest Editor



mdpi.com/si/164040

Special Issue



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Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science,
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Lafayette, IN, USA

2. Department of Comparative
Pathobiology (Courtesy), Purdue
University, West Lafayette, IN,
USA

Message from the Editor-in-Chief

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Foods Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

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