Special Issue

Effects of Novel Processing Technologies on Physicochemical and Nutraceutical Properties of Foods

Message from the Guest Editors

With increasing consumer demand for nutritious and delicious food products, food industries and engineers are seeking novel food-processing technologies. In recent years, various emerging processing technologies have been used in food products, gaining attention from industries and consumers; these include nonthermal technologies (cold plasma, ultrasound, high-pressure processing, pulsed light, pulsed electric fields, superfine grinding, quick freezing, etc.), thermal technologies (microwave, radio-frequency, infrared heating, etc.), and hurdle technologies. As compared to traditional processing, they have several advantages in maintaining higher concentrations of bioactive compounds, increased functional properties, and an increased and diversified number and concentration of volatile compounds. Therefore, we invite scientists to contribute their latest advances in order to provide alternative emerging processing technologies for the food industry, to ensure food safety and microbial stability as well as the production of fewer sensory, functional, and nutritional food properties, and to ultimately avoid quality problems.

Guest Editors

Prof. Dr. Jun Chen
Dr. Taotao Dai
Dr. Lizhen Deng

Deadline for manuscript submissions

closed (31 May 2024)

Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed

mdpi.com/si/171305

Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

mdpi.com/journal/foods

Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed

mdpi.com/journal/foods

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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia
1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).