

Special Issue

Nanotechnology in Food Processing, Packaging and Safety

Message from the Guest Editor

Nanotechnology has attracted wide attention for its potential to revolutionize the food industry. Nanotechnology can be used in constructing nanomaterials with special morphology, structure and surface properties. Functional nanomaterials can be enhanced with an increased stability, and antibacterial, antioxidant and biosafety properties to combat challenges during food processing and packaging, including food quality reduction, nutritional loss or pollution by the external environment (microbial and heavy metals, etc.). In addition, the development and application of nanosensors with high sensitivity and high selectivity in food also contribute to food safety control. These advantages and applications illustrate the broad significance and advantages of nanotechnology in the field of food science and engineering, and can make important contributions to the development of the food industry and human health. Moreover, the integration of nanotechnology with other science and technologies fields, including biotechnology, chemistry, physics and engineering, may increase the magnitude of its transformative potential.

Guest Editor

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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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