# Special Issue

# Applications of Nondestructive Technologies for Food Quality and Safety

## Message from the Guest Editors

Food is known to have various macro and micronutrients, as well as can easily deteriorate during handling, transportation and processing. Novel and reliable paths to detect, identify, characterize, and monitor quality and safety issues in fields of food industries are of great interest. Many are new nondestructive techniques allow the simultaneous evaluation of physical and chemical information that provides a solution for many issues faced in the field of food industry. Their application, based on the principle of imaging, optical, ultrasound, electrical, acoustic properties, etc., has proven useful for the evaluation of food quality and safety. Many researchers have documented that the non-destructive techniques for application in food composition determination, geographical traceability, safety evaluation, authentication and traceability are reported. Due to the growing awareness of the importance of food safety, the future of the application of non-destructive techniques for food quality and safety is brilliant. The purpose of this Special Issue is to create a collection of novel nondestructive techniques for the application in food quality and safety evaluation.

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### Deadline for manuscript submissions

closed (31 December 2022)



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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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