Introduction to the special issue on food technology

Jian CHEN (✉)

State Key Laboratory of Food Science and Technology, Jiangnan University, Wuxi 214122, China

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Food technologists are striving to provide the world with a safer and healthier food supply with better taste and higher stability. This special issue presents some new advances in food technology from my colleagues around the world, including Prof. Theodore P. Labuza of the University of Minnesota, Prof. Patrick Y. Martin Lo of the University of Maryland, Prof. Stephanie Clark of Iowa State University, Prof. Qingrong Huang of Rutgers University, Prof. Yifen Wang of Auburn University, and Prof. Mengshi Lin of the University of Missouri. I am also grateful to Prof. Zeyuan Deng of Nanchang University, Prof. Mouming Zhao of South China University of Technology, Prof. Shiping Tian of the Chinese Academy of Sciences, and Prof. Bo Jiang, Prof. Jie Chen, and Dr. Huaneng Xu of Jiangnan University.

This special issue features 13 papers, including 10 research articles and 3 review papers. It covers several scientific topics in the field of food research, including food biotechnology and bioengineering, food nanotechnology, food texture and rheology, food stability and shelf life, novel food processing technology, and advanced separation and purification technology of bioactive compounds.

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