



Special Issue on Food Biotechnology

Call for Papers

Food Biotechnology is an interdisciplinary field that applies biological sciences and biotechnological techniques to the development, production, processing, preservation, and quality improvement of food and food-related products. It involves the use of microorganisms, enzymes, cells, and molecular technologies to enhance nutritional value, sensory characteristics, safety, shelf life, and production efficiency. The field also investigates fermented foods, functional and novel foods, food-derived bioactive compounds, alternative proteins, probiotics, and biotechnological approaches for reducing food waste and developing sustainable food production systems, contributing to innovation across the modern food industry.

In this special issue, we intend to invite front-line researchers and authors to submit original research and review articles on exploring **Food Biotechnology**. Potential topics include, but are not limited to:

- Food fermentation
- Food microbiology
- Probiotics and prebiotics
- Enzyme technology
- Functional foods
- Nutraceuticals
- Food safety biotechnology
- Food preservation
- Food quality control
- Food bioactive compounds
- Plant-based food biotechnology
- Alternative protein technology
- Molecular food analysis
- Genetically modified foods
- Food waste valorization
- Sustainable food biotechnology

Authors should read over the journal's [For Authors](#) carefully before submission. Prospective authors should submit an electronic copy of their complete manuscript through the journal's [Paper Submission System](#).

Please kindly specify the “**Special Issue**” under your manuscript title. The research field “**Special Issue - Food Biotechnology**” should be selected during your submission.



Special Issue Timetable:

Submission Deadline	December 30th, 2026
Publication Date	February 2027

Guest Editor:

For further questions or inquiries, please contact Editorial Assistant at
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