

## Special Issue

# Impact of Processing on Antioxidant Rich Foods - 2nd Edition

### Message from the Guest Editors

Food is processed to make it safe, to make its shelf-life more stable, and to make it more desirable. Despite these benefits, processing can also affect the nutritional quality of foods, with particular reference to bioactive compounds. Processing temperature and time substantially impact food product composition and storage as well as extrusion, fermentation, germination, and milling. Dietary antioxidants include nutrient and non-nutrient compounds. The major nutrient antioxidants are vitamins and fatty acids, whereas non-nutrient antioxidants include polyphenols, flavonoids, iridoids, and carotenoids. Antioxidants help to prevent the occurrence, development, and progression of several diseases. The introduction of natural antioxidants via antioxidant-foods-rich diet has been found to be a promising strategy to counteract the undesirable effects of oxidative stress. The aim of this Special Issue is to collect and discuss the impact of conventional and innovative processing, including processing that involves food packaging strategies to retain an adequate level of antioxidants in foods.

### Guest Editors

Prof. Dr. Monica Rosa Loizzo

Department of Pharmacy, Health and Nutritional Sciences, University of Calabria, 87036 Rende, CS, Italy

Prof. Dr. Rosa Tundis

Department of Pharmacy, Health and Nutritional Sciences, University of Calabria, Via P. Bucci, Edificio Polifunzionale, 87036 Arcavacata, CS, Italy

### Deadline for manuscript submissions

closed (30 September 2023)



## Antioxidants

an Open Access Journal  
by MDPI

Impact Factor 6.6  
CiteScore 12.4  
Indexed in PubMed



[mdpi.com/si/146027](https://mdpi.com/si/146027)

*Antioxidants*  
Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[antioxidants@mdpi.com](mailto:antioxidants@mdpi.com)

[mdpi.com/journal/  
antioxidants](https://mdpi.com/journal/antioxidants)





# Antioxidants

---

an Open Access Journal  
by MDPI

---

Impact Factor 6.6  
CiteScore 12.4  
Indexed in PubMed



[mdpi.com/journal/  
antioxidants](https://mdpi.com/journal/antioxidants)



## About the Journal

### Message from the Editor-in-Chief

It has been recognized in medical sciences that in order to prevent adverse effects of “oxidative stress” a balance exists between prooxidants and antioxidants in living systems. Imbalances are found in a variety of diseases and chronic health situations. Our journal *Antioxidants* serves as an authoritative source of information on current topics of research in the area of oxidative stress and antioxidant defense systems. The future is bright for antioxidant research and since 2012, *Antioxidants* has become a key forum for researchers to bring their findings to the forefront.

---

### Editor-in-Chief

Prof. Dr. Alessandra Napolitano

Department of Chemical Sciences, University of Naples “Federico II”,  
Via Cintia 4, I-80126 Naples, Italy

---

### Author Benefits

#### Open Access:

free for readers, with article processing charges (APC) paid by authors or their institutions.

#### High Visibility:

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

#### Journal Rank:

JCR - Q1 (Chemistry, Medicinal) / CiteScore - Q1 (Food Science)