

IMPACT FACTOR 5.1





an Open Access Journal by MDPI

### **Food Additives**

Collection Editor:

### Dr. Rubén Domínguez-Valencia

Centro Tecnológico de la Carne de Galicia, Avda. Galicia N° 4, Parque Tecnolóxico de Galicia, 32900 San Cibrao das Viñas, Ourense, Spain

# **Message from the Collection Editor**

Recently, and because the safety of some additives used is highly questioned, there has been a tendency to substitute synthetic additives for extracts or natural bioactive compounds. Several compounds from natural sources (vegetable, marine, or animal) have characteristics that make them perfect candidates to be used as colorants (carotenoids, betalains, anthocyanins, etc.), antioxidants (polyphenols, vitamins, peptides, etc.), antimicrobials (essential oils, terpenes, etc.), emulsifiers, and stabilizing agents (carbohydrates, proteins, fibers, etc.) and to reduce or replace synthetic additives. However, both the substitution of some additives and variations in their use can have negative effects on the quality of food.

As such, it seems clear that the use of synthetic and/or natural additives is mandatory for the beverage and food industry. Therefore, I invite researchers to contribute with original or review articles related to the analysis, application, or substitution of additives (both of synthetic and natural origin) to increase the quality of food and beverages.













an Open Access Journal by MDPI

## **Editor-in-Chief**

#### Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA 2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

# 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.

### **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, AGRIS, PubAg, and other databases.

**Journal Rank:** JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

#### **Contact Us**