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## Environmentally Friendly Manufacturing of Food Additives and Functional Ingredients

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### **Message from the Guest Editors**

Food additives and functional ingredients are naturally or artificially synthesized substances that are added to foodstuffs to improve their color, aroma, and taste, as well as to meet anti-corrosion and other technological purposes. Currently, in the highly competitive global market amidst stringent environmental constraint, the eco-friendly and cost-effective production of high-purity food additives has remained a challenge. The need of the hour is thus innovation of the environmentally friendly manufacturing process of food additives and functional ingredients, involving bioconversion, extraction, separation and purification, stabilization, formulation and compounding, etc., as well as relevant process intensification and integration, all of which ensure solving the above deep-seated problems and manufacturing additive products with accurate functions and reliable safety. The Special Issue aims to disseminate research on addressing and discussing theoretical and practical clean production, encompassing environmental and sustainability issues in the production of food additives and functional ingredients.



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# Special Issue



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## Message from the Editor-in-Chief

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