



Instrument Analysis Applied in Food Science

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Message from the Guest Editors

The food matrix is a complex mixture of carbohydrates, proteins, lipids, vitamins, antioxidants, aromas, pigments, minerals, water, and other metabolites. Instrumental analysis is essential for the accurate determination of components, residues, and contaminants in food products in order to ensure quality and safety requirements. In this Special Issue, we will publish innovative research and review papers on instrumental analytical techniques applied to the characterization of food composition, structure, physicochemical properties, and sensory attributes. Extraction methods (microextraction, supercritical fluid extraction, ultrasound-assisted, etc), spectroscopic techniques (ultraviolet-visible spectrophotometry, photoluminescence spectroscopy, Fourier transform infrared, near-infrared and Raman spectroscopy, etc), chromatography, mass spectrometry and hyphenated techniques, electroanalytical methods, capillary electrophoresis, thermal analysis, molecular techniques, textural and rheological analysis, microscopy, miniaturization, automation, and multivariate analysis are specifically welcome.





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Message from the Editor-in-Chief

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