Special Issue

Applications of Nuclear Magnetic Resonance (NMR), Mass Spectroscopy (MS), and GC-MS to Food Science

Message from the Guest Editor

In the realm of food science, NMR and MS are indispensable tools for evaluating quality, detecting adulterants and identifying contaminants such as pesticides and mycotoxins. Their versatility and sensitivity make them invaluable for studying various aspects of food, including composition, safety and functionality, thereby significantly contributing to the enhancement of food products. Furthermore, NMR and MS are crucial for investigating the effects of preservation methods on food quality, monitoring reactions, identifying degradation products and assessing the impact of storage conditions. These techniques are instrumental and non-destructive tools in flavor and aroma analysis, enabling the identification and quantification of volatile compounds that influence sensory attributes. Moreover, they support metabolomics studies, facilitating the analysis of metabolic profiles in food samples to understand composition, biochemical pathways and health implications. Their multifaceted applications underscore their importance in food science and its various research areas.

Guest Editor

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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.

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