

Special Issue

Concepts, Mechanisms, and Applications of Antioxidants in Food

Message from the Guest Editors

Antioxidants are compounds that suppress oxidation processes, contributing to food preservation, quality enhancement, and safety, as well as presenting potential health benefits. Diverse classes of antioxidants, such as vitamins, carotenoids, and polyphenols, are naturally present in raw materials. However, these natural antioxidants or synthetic analogues can also be added in order to enhance stability or to produce value-added food products. This Special Issue aims to contribute to our understandings of the principles of oxidation processes in food and their implications on food quality, antioxidant mechanisms, antioxidants synergy in preventing oxidation in food, and antioxidant–food matrix interactions. This Special Issue is open to all contributions related to the identification and characterization of novel natural sources of antioxidants, sustainable recovery antioxidants from these sources, and their potential application in the food industry. Special interest is devoted to the potential human health benefits of food–bioactive compounds with antioxidant properties.

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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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