

Special Issue

Optimization of Natural Surfactant in Foods

Message from the Guest Editor

Surfactants are one of the most important compounds used by humans, especially in cosmetics and household chemicals. Research on the synthesis of new surfactants is one of the fastest growing science disciplines. These compounds are synthesized from petroleum products, but they are increasingly being obtained via microbiological biosynthesis. During this process, these compounds are obtained with the help of bacteria or yeast. They are used in food products, as emulsifiers, preservatives or sweeteners. In many cases, they are responsible for several of these functions. The purpose of surfactants in food is not as obvious as their use in the washing process. In food, surfactants allow for the creation of new, previously unknown, innovative forms of functional and other foods. As such, it is scientifically valuable to collate the latest knowledge in this field for this Special Issue of *Foods*.

Guest Editor

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About the Journal

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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