Special Issue

The Latest Advances in Phenolic Compounds and Their Application in Healthy Food

Message from the Guest Editors

Phenolic compounds have powerful antioxidant, anti-inflammatory, and antimicrobial properties, making them attractive for a variety of applications in the food industry, like potential natural preservatives. Their antimicrobial properties can help extend the shelf life of food products while reducing the need for synthetic preservatives. This is in line with growing consumer demand for natural, sustainable food options. Potential topics include, but are not limited to, the following:

- Interaction between food phenolic compounds and gut microbiota;
- Processing and cooking strategies to enhance the bioavailability of phenolic compounds and the bioaccessibility of foods;
- Development and application of phenolic-enriched functional foods;
- Development of sustainable methods for the production and extraction of phenolic compounds for healthy foods;
- Antimicrobial activity of food phenolic compounds and their use as natural preservatives;
- Use of phenolic compounds as natural colorants, flavors, and antioxidants in food products;
- Application of modern technologies to enhance the delivery and bioavailability of phenolic compounds in healthy foods;

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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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