Special Issue

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

Message from the Guest Editors

Phenolic compounds have powerful antioxidant, antiinflammatory, 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;

Guest Editors

Dr. Corina Nicoleta Predescu

Preclinical Sciences Department, Faculty of Veterinary Medicine of Bucharest, University of Agronomic Sciences and Veterinary Medicine of Bucharest, 105 Splaiul Independentei, District 5, 050097 Bucharest, Romania

Dr. Mihaela Saracila

Feed and Food Quality Department, National Research and Development Institute for Biology and Animal Nutrition, Calea Bucuresti, No. 1, 077015 Balotesti, Romania

Deadline for manuscript submissions

28 February 2026



Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/219684

Foods Editorial Office MDPI, Grosspeteranlage 5 4052 Basel, Switzerland Tel: +41 61 683 77 34 foods@mdpi.com

mdpi.com/journal/foods





Foods

an Open Access Journal by MDPI

Impact Factor 5.1 CiteScore 8.7 Indexed in PubMed



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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

- 1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
- 2. Department of Comparative Pathobiology, Purdue University, West Lafavette. IN 47907. USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).

