# Special Issue

# Food Adverse Reactions: Sources, Detection and Control of Plant-Based Food Allergens and Gluten

## Message from the Guest Editors

Plant-based food allergens can provoke anaphylaxis and even death in sensitive individuals, whereas gluten may trigger serious gut-related symptoms in celiac patients. Total avoidance of allergen or glutencontaining food is the only effective manner to prevent those immunological reactions. The development of reliable, sensitive, and specific analytical methods for the detection of hidden food allergens, as well as gluten, has gained importance in the last few years. In parallel, a plethora of novel strategies to obtain hypoallergenic ingredients and gluten-free products are being developed to obtain new products safe for hypersensitive individuals with suitable organoleptic, nutritional and technological properties. We aim to publish original research and review papers that contribute to the broad topic of food allergens, including but not limited to:

- The description of new plant sources of allergenic proteins;
- The development and application of new analytical methods for the detection of plant-based food allergens, gluten and other food proteins;
- New strategies for the obtention of potentially hypoallergenic ingredients and gluten-free alternatives in the food industry.

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### Deadline for manuscript submissions

closed (31 January 2025)



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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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