

Special Issue

Quality Assessment and Physicochemical Characterization of Edible Oils

Message from the Guest Editors

Edible oils are comprise an important component of our diet, for both taste and health reasons. Fat is a flavour carrier that delivers taste and odour compounds. Additionally, oils can be a source of many bioactive compounds. The presence of unsaturated fatty acids, tocopherols, sterols, carotenoids and fat-soluble vitamins has positive effects on our health. However, depending on the proportion between unsaturated fatty acids and antioxidant compounds, edible oils oxidize quickly and their quality is decreasing. The quality of edible oils is also connected with the quality of the seeds used to obtain the oil. Contaminated soil, inappropriate seed moisture during storage or the presence of unfavourable microorganisms may reduce the initial quality of the oil. Consuming poor-quality oils will have a negative effect on our body. Therefore, we cordially invite you to publish research in our Special Issue which may contribute to increasing knowledge about the quality of edible oils.

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Deadline for manuscript submissions

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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.

Editor-in-Chief

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