

Special Issue

Insights on Food Processing: Applications of Natural Biologically Active Ingredients

Message from the Guest Editors

Globally, food processing and food formulation have provided millions of consumers access to nutritious, safe, and affordable foods, but they often include the addition of ingredients to improve quality, acceptability, and palatability; enhance nutrition; and extend shelf-life. Consumer preferences are driven by taste, price/value, convenience, nutrition, and sustainability.

However, the growing concern of consumers with health, sustainability, and the perception of the relationship between natural foods and well-being has led to a growing demand for foods with natural ingredients. Natural bioactive ingredients—mainly obtained from plants—include polyphenols, vitamins, and polysaccharides that are associated with anti-oxidative, anti-cancer, mediating cardiovascular and neurodegenerative activities, among others. However, these active compounds can be unstable under certain conditions of food production and have low bioavailability, which limits their application in functional foods and nutritional supplements. This is a good opportunity for colleagues working in the fields of agronomy, food technology, biochemistry, nutrition, and sensory evaluation.

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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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