

Special Issue

Natural Compounds and Novel Sources of Bioactive Agents for Food Preservation/Processing and Quality Control

Message from the Guest Editors

As a complicated and systematic type of engineering comprising hundreds and thousands of stages and compositions, food preservation/processing is attracting increasing attention. Food preservation/processing including chemical and physical treatment may lead to changes in structure, texture, flavor, taste and function. At the same time, there are lots of active ingredients and natural resources in food that deserve our attention. This Special Issue will focus on such natural compounds and novel sources of bioactive agents during food preservation/processing. This not only includes natural compounds and novel sources of bioactive agents, extracted or prepared, and the interaction between these substances and other food components during food processing, but also the quality properties and their control. In addition, contributions on the effects of these changes during food preservation/processing on food safety and nutritional evaluation will also be welcome. The ingredients discussed should be closely related to the food preservation/processing and food industries.

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Deadline for manuscript submissions

closed (17 March 2024)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



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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.

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