

Special Issue

Plant-Derived Colorants as Food Ingredients: Extraction, Characterization and Applications

Message from the Guest Editors

Color is considered to be the leading sensorial attribute that influences the acceptance of foods. Considering the health implications that have been associated with the use of synthetic dyes, the interest of producers and consumers in products containing natural ingredients is continuously increasing. Carotenoids, chlorophylls, anthocyanins, betalains, etc., constitute the most common groups of natural colorants found in fruits and vegetables as well as in the by-products derived from their processing. Apart from their coloring properties, these compounds also possess various biological effects, especially in reducing the risk of some chronic diseases. In this view, the submission of original interdisciplinary research articles, short communications and reviews dealing with novel extraction techniques and solvents for colorants of plant origin, the development of up-to-date analytical methodologies for their identification and quantification, and their incorporation in food products are encouraged. Studies regarding the design of appropriate delivery systems to increase their stability and bioaccessibility/bioavailability are also welcome.

Guest Editors

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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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