Special Issue

Composition and Bioactive Components of Plant Oils and Influence of Extraction Technologies on Their Characteristics

Message from the Guest Editors

Dear Colleague,

This Special Issue will cover fundamental studies, innovative extraction methods, and the impact of processing techniques on oils' quality, functionality, and retention of bioactivity.

We welcome the submission of original research articles, reviews, and short communications on the following:

- Novel extraction techniques (e.g., using ultrasound, microwaves, and green solvents);
- The profiling of bioactive components and their health benefits (antioxidant, anti-inflammatory, and antimicrobial properties);
- The impact of processing (refining, storage, encapsulation) on the oil quality;
- Sustainable and zero-waste production methods;
- The use of omics technologies (genomics, metabolomics) in oil crop improvement;
- Functional applications in nutraceuticals, cosmetics, and food fortification;
- Comparative studies of traditional vs. emerging extraction methods;
- The structure-function relationships of bioactive lipids;
- The stability enhancement and shelf-life extension of plant oils;
- The industrial scalability and economic feasibility of new technologies;
- Clinical and preclinical studies on plant oils' bioactive effects.

Guest Editors

Dr. Yunping Yao

State Key Laboratory of Food Nutrition and Safety, Key Laboratory of Food Nutrition and Safety, Ministry of Education, College of Food Science and Engineering, Tianjin University of Science & Technology, Tianjin 300457, China

Prof. Dr. Emma Chiavaro



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Foods Editorial Office MDPI, Grosspeteranlage 5 4052 Basel, Switzerland Tel: +41 61 683 77 34 foods@mdpi.com

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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

Prof. Dr. Arun K. Bhunia

- 1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
- 2. Department of Comparative Pathobiology, Purdue University, West Lafavette. IN 47907. USA

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manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).

