Special Issue

Application of Chromatographic and Spectroscopic Techniques in Food Adulteration and Traceability

Message from the Guest Editors

Food authenticity and traceability are essential aspects of food quality and safety. In fact, tracing the origins and knowing the provenance of food products makes it possible not only to take corrective measures in case of contamination, but also to establish the authenticity of food, combat fraudulent practices and discourage adulteration. Adulteration is not only a significant economic problem but can also lead to serious health problems for consumers. As food adulteration methods have become more sophisticated, it has become necessary to develop increasingly efficient and reliable techniques to detect fraudulent manipulations. The main techniques that have been successfully applied to food authentication over the past 20 years are spectroscopy (UV, NIR, MIR, visible, Raman), isotopic analysis, chromatography, electron nose, polymerase chain reaction, enzyme-linked immunosorbent assay, thermal analysis and chemometric techniques. This Special Issue focuses on food safety (e.g., food contaminants, food adulteration and traceability) and aims to exhibit advances in the field of food authentication, giving special emphasis to chromatographic and spectroscopic techniques.

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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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