# Special Issue

# Environmentally Friendly Manufacturing of Food Additives and Functional Ingredients: Volume II

## Message from the Guest Editors

Food additives and functional ingredients are the catalysts and headstones of the modern food industry, affecting every step of food production, processing, and storage. Currently, the need of the hour has motivated the innovation of environmentally friendly manufacturing processes of food additives and functional ingredients involving bioconversion, extraction, separation and purification, stabilization, formulation, compounding, etc., as well as relevant process intensification and integration, all of which ensure that the above deepseated problems are solved and manufacturing additive products have the correct functions and reliable safety. This Special Issue aims to disseminate research that can address and discuss theoretical and practical clean production, encompassing environmental and sustainability issues for producing food additives and functional ingredients.

#### Guest Editors

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## Deadline for manuscript submissions

closed (30 June 2024)



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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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