Special Issue

Applications of Foodomics Strategies in Advancing Food Quality, Safety and Authenticity

Message from the Guest Editors

In recent years, food safety, quality, and authenticity have been crucial topics, especially among researchers. The omics approaches have garnered significant attention in food and nutrition research since the term foodomics was coined fifteen years ago. The omics sciences, including proteomics, metabolomics, lipidomics, transcriptomics, and genomics, are powerful tools for studying food constituents and characteristics at the molecular level. The examination of foods as intricate biological systems is made possible by the integration with biostatistics, chemometrics, and bioinformatics platforms. These methods contribute to the interpretation of the relationship between composition, farming, production methods, treatments, packaging technologies, cooking processes, and food. The detection of foreign harmful compounds, research on the unique molecular markers to confirm the authenticity of supply chains, the possibility of ensuring and, in some cases, predicting the quality of food products, and the study of several food treatments impact at molecular level are just some of the possible foodomics applications.

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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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