Special Issue

Separation and Purification Technology Based on Chromatography of Bioactive Compounds in Food Resources

Message from the Guest Editor

Separation and purification techniques play important roles in modern food development and manufacture. which can improve the comprehensive utilization of food raw materials, maintain and enhance the nutrition and flavor of food, and improve food safety. Separation and purification technologies are indispensable in the substance-based exploration of functional food, the quantitative structure-activity relationship study of bioactive components, the high-value utilization of agricultural by-products, the extraction of fragrance and aromatic components, pigment extraction and purification, oil extraction, enzyme and vitamin refining, the removal of harmful components, and other fields. With the development of science and technology, an increasing number of separation methods are emerging that are applicable in food research and development. A variety of chromatographic separation techniques are available with high efficiency and flexibility. This Special Issue mainly includes recent studies on novel chromatography-related methods or technologies, as well as new applications in the separation, purification, and findings of bioactive compounds in food-relevant resources.

Guest Editor

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Deadline for manuscript submissions

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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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