

Special Issue

The Formation, Control and Risk Assessment of Harmful Substances during Food Processing

Message from the Guest Editors

Food processing, such as cooking, drying, pasteurization, and preservation, provides products with longer shelf lives, preferred organoleptic characteristics, and the enhanced digestibility of nutrients. However, at the same time, processing introduces or generates diverse harmful substances, including endogenously-derived hazards (such as polycyclic aromatic hydrocarbons, heterocyclic amines, acrylamide, 3-monochloropropanediol, 5-hydroxymethylfurfural, and acrolein), environmental contaminants, food packaging migrants, mycotoxins, bacterial toxins, etc. Therefore, research on the determination, formation mechanisms, mitigation strategies, and risk assessment of hazardous food substances are extremely necessary to control food safety and improve public health. This research topic aims to fill the knowledge gap concerning the harmful substances derived from food processing by introducing the latest research to related areas. The control of food-borne hazards is necessary to guarantee public health, which relies on the theoretical elucidation of the mechanisms related to the formation and mitigation of the hazards.

Guest Editors

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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

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