Special Issue

Current State-of-the-Art Spectroscopy and Chemometrics Techniques in Food Authentication and Quality Assessment

Message from the Guest Editor

Authenticity problems are more likely to arise in the food industry as a result of recent sharp price increases in food and rising consumer interest in more nutritious and authentic food options. In general, spectroscopic methods are relatively rapid, non-destructive, and produce less chemical waste. These methods have been used quite successfully in detecting various types of food fraud. Another area in which these spectroscopic methods have found use is the monitoring of the quality parameters of food products and food processes. Spectroscopic methods generate large amounts of data that are densely packed with information. Chemometric methods provide the evaluation of these data and generate classification and prediction models, which are quite useful for authentication and quality monitoring of food products. The state-of-the-art applications of spectroscopic methods in conjunction with chemometric methods for food products is a research field that is constantly evolving due to the tireless efforts of fraudsters in discovering new ways to deceive. Dr. Banu Özen

Guest Editor

Dr. Banu ÖZEN
Department of Food Engineering, Izmir Institute of Technology, Urla-Izmir, Turkey

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Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

mdpi.com/journal/foods

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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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia
1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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