

## Special Issue

# Chemical Contaminants and Food Quality

### Message from the Guest Editors

Thermal processing may lead to the formation of undesired toxic by-products, named thermal process contaminants. Several different contaminants (e.g., acrylamide, acrolein, furan/methylfurans, heterocyclic amine (HCA), 5-hydroxymethylfurfural (5-HMF), advanced glycation end products (AGEs, mainly CML and CEL) and glycidyl esters (GEs), etc.) have been identified in foods and have drawn great attention in recent years. Some contaminants share common precursor(s) and form concomitantly in foods during thermal processing. Additionally, in some cases, some contaminants can affect the formation of others significantly. Their concomitant formation mechanisms may be very complex and remain unclear. In addition, the synchronous mitigation of contaminants is still a difficult problem and needs to be conquered. Therefore, this field aims to elucidate the relation of concomitant formation and to develop effective methods for the synchronous mitigation of contaminants in future research. The manuscripts on the formation mechanism and (or) synchronous reduction of more than one contaminant are invited for this Special Issue.

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### Guest Editors

Prof. Dr. Chang Li

Sino-German Food Engineering Centre, College of Food Science and Technology, Nanchang University, Nanchang 330047, China

Prof. Dr. Fatih Oz

Department of Food Engineering, Faculty of Agriculture, Atatürk University, 25240 Erzurum, Turkey

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### Deadline for manuscript submissions

closed (15 May 2023)



## Foods

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

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*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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### 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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