

Special Issue

The Maillard Reaction: A Balancing Feedback for Food Quality

Message from the Guest Editors

The Maillard reaction is an undoubtedly powerful control tool during food processing. Besides the formation of potentially toxic molecules, unwanted browning, the production of off-flavors in milk and fruit juices, as well as decreasing the nutritional value of proteins, the Maillard cascade is an inevitable event at the basis of food quality. Many researchers around the world have proposed successful strategies to find the optimal balance point able to promote desired outcomes and mitigate undesired ones. The aim of this Special Issue is to publish high-quality research papers and review articles addressing recent advances in food science and technology with a deeper insight into the union between the Maillard reaction and food quality.

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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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