

Special Issue

Mediterranean Foods: Technological, Sensorial and Nutraceutical Features

Message from the Guest Editors

Being aware of the wide interaction of human diet and culture, UNESCO recognized the Mediterranean diet (MD) as an Intangible Cultural Heritage of Humanity in 2010. Although different countries in the Mediterranean region have their own diets, they share the following pattern: - Assumption of extra virgin olive oil (EVOO) as the main dietary fat. - Use of cereals, mainly wheat (i.e., bread, pasta, couscous, and bulgur) and rice, as the main sources of carbohydrates and calories. - High consumption of fruits, vegetables, fish, and seafoods together with moderate consumption of dairy products (mainly cheese and yogurt) and low consumption of meat and meat products. - Consumption of moderate quantities of wine during meals. We invite authors to submit original research papers or comprehensive review papers concerning Mediterranean foodstuffs as well as food chemical, sensorial, and nutraceutical characterization and their influence on human health. (s)

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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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