

Special Issue

Advances in Processing Technology and the Storage Quality of Edible Oils

Message from the Guest Editors

Vegetable oils are a valuable component of a well-balanced daily diet. The rate of oil oxidation, in addition to the composition of fatty acids, is affected by factors such as storage method, exposure to light and temperature, and access to oxygen. The presence of ingredients with antioxidant properties, such as tocopherols, squalene, carotenoids and polyphenols, as well as pro-oxidant substances such as chlorophylls or metal ions, is also important for the durability of the oil. The composition of vegetable oils depends primarily on the origin of the botanical raw material and the method of its production. Knowing the detailed composition of the oil is important. The method of recovering oil from seeds must be considered when producing oils with health-improving effects and of good quality. The present Special Issue of *Foods* aims to compile state-of-the-art research, including original and review contributions, focused on the advances in the technology of oil recovery and the storage quality of edible oils.

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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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