Special Issue

Characterization of Antioxidants' Physicochemical and Nutritional Properties and Their Applications in Food

Message from the Guest Editors

Oxidative stress, a consequence of a surplus of free radicals compared to the body's ability to neutralize them, is often triggered by environmental factors and lifestyles, such as ultraviolet radiation, pollutants (i.e., heavy metals and pesticides), medicines, drugs (i.e., tobacco and alcohol), and high-calorie diets.

A manifest focus on the prevention and mitigation of oxidative stress has emerged, searching for natural sources of antioxidants and designing new foods enriched in bioactive compounds with antioxidant properties.

Incorporating natural antioxidants into food, including those produced by microorganisms or recovered from agri-food side-streams, not only offers health benefits but can also align with principles of sustainable production. Understanding the properties, molecular mechanisms, and benefits of antioxidants is vital for facilitating their applications in food, ensuring healthier food, and reducing the risk of free radical-mediated diseases.

We invite researchers to submit original, innovative research articles and/or reviews that explore the characterization of antioxidant properties and their potential to be applied in the food sector.

Guest Editors

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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.

Editor-in-Chief

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