

Special Issue

Beyond Food: Bioactives, Chemical Markers and Health-Related Properties of Honey

Message from the Guest Editor

Honey has been used as a food since antiquity. However, some honeys, such as mānuka honey, derived from *Leptospermum scoparium*, an indigenous plant from New Zealand, possess enhanced antimicrobial properties in addition to hydrogen peroxide antibacterial activity that is generic across honeys. While comprising primarily a supersaturated sugar solution, honeys may also contain a diverse array of compounds, ranging from carbohydrate metabolites to phenolics and flavonoids. Some of these components are becoming increasingly recognized for their potential role in promoting human health. Some honeys also possess “unique” chemical markers that can be utilized to distinguish between honey types. In this Special Issue, we invite papers on honey research on topics relating to bioactive compounds, chemical markers, and human-health-conferring properties.

Guest Editor

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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.

Editor-in-Chief

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