

Special Issue

Edible Oils: Composition, Processing and Nutritional Properties

Message from the Guest Editors

Edible oils are one of the main sources of lipids in the diet, whether consumed directly, as ingredients in different food products or used in culinary practices. Currently, there is a wide variety of edible oils of vegetable and animal origins of different compositions on the market, including not only traditional oils but also those from new sources. The compositions of edible oils, both major components (triglycerides) and minor ones (sterols, fat-soluble vitamins, etc.), have a great influence on their sensory properties, their oxidative stability and behaviour during food processing, as well as on their nutritional and health effects. In this context, it is considered of great interest to deepen the knowledge of all the above-mentioned aspects related to the quality of edible oils.

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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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