# 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.

## **Guest Editors**

### Dr. Encarnación Goicoechea

Food Technology, Faculty of Pharmacy, Lascaray Research Center, University of the Basque Country (UPV/EHU), Paseo de la Universidad n° 7, 01006 Vitoria, Spain

#### Dr. Ainhoa Ruiz-Aracama

Food Technology, Faculty of Pharmacy, Lascaray Research Center, University of the Basque Country (UPV/EHU), Paseo de la Universidad n° 7, 01006 Vitoria, Spain

### Deadline for manuscript submissions

closed (20 November 2025)



# **Foods**

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



### mdpi.com/si/198812

Foods Editorial Office MDPI, Grosspeteranlage 5 4052 Basel, Switzerland Tel: +41 61 683 77 34 foods@mdpi.com

mdpi.com/journal/ foods





# **Foods**

an Open Access Journal by MDPI

Impact Factor 5.1 CiteScore 8.7 Indexed in PubMed



# **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**

### Prof. Dr. Arun K. Bhunia

- 1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
- 2. Department of Comparative Pathobiology, Purdue University, West Lafavette. IN 47907. USA

### **Author Benefits**

### **High Visibility:**

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

### Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

### **Rapid Publication:**

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).

