Special Issue

Biogenic Amines in Raw and Processed Foods: Detection and Control

Message from the Guest Editors

Biogenic amines (BAs) in food are generally considered quality markers, but they can also affect consumer health if present at high concentrations. The use of lowguality raw material, contamination, and/or inappropriate hygiene conditions during food processing and storage might favor their formation. Thus, there is a growing demand for analytical methods to be used for their detection and guantification in food. Different techniques have been developed for their investigation, but they suffer from either one or more drawbacks, such as extensive sample preparation procedures, high instrumentation costs, and need for trained technicians. Analysis by HPLC is the official method according to European legislation for histamine detection in fish, because of its sensitivity, high resolution, and great versatility.

The topic of this Special Issue is the description of reliable methods of analysis of BAs in raw and processed foods as well as beverages, to reveal their presence at the lowest concentrations and ensure compliance with legislation.

Guest Editors

Dr. Maria Schirone

Department of Bioscience and Technology for Food, Agriculture and Environment, University of Teramo, Teramo, Italy

Prof. Dr. Pierina Visciano

Department of Bioscience and Technology for Food, Agriculture and Environment, University of Teramo, Via R. Balzarini 1, 64100 Teramo, Italy

Deadline for manuscript submissions

closed (10 December 2021)

Foods

an Open Access Journal by MDPI

Impact Factor 5.1 CiteScore 8.7 Indexed in PubMed



mdpi.com/si/48375

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



foods



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 Lafayette, 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).