

Special Issue

Development and Utilization of Bioactive Compound Resources in Food

Message from the Guest Editors

With economic development and improvement of living standards, people give more consideration to a healthy diet. In recent years, bioactive compounds such as phenolic compounds, vitamins, pigments, polyunsaturated fatty acids, proteins, and polysaccharides in food have attracted increasing attention of researchers due to their health benefits. These compounds are known to have the effect of inhibiting the formation of chronic diseases, which are mainly associated with their antioxidant and anti-inflammatory activities. However, the development and utilization of these compounds is challenging due to the complex composition of food matrices. In addition, there are still a large number of bioactive compound resources remain unknown. In this special issue, we are encouraging the submission of manuscripts related to the development and utilization of bioactive compound resources in food with respect to novel separation and purification technology, structural characterization and techno-functional properties, physical or chemical modification, health aspects, and application of bioactive compounds in the food industry. Both original research articles and reviews are welcome.

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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.

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