Special Issue

Application of Chromatography and Spectroscopy in Natural Food Analysis

Message from the Guest Editor

Different processing techniques matched to selective extraction methods, together with analytical procedures directly applicable, allow obtaining a sort of fingerprint of foods, through which it is possible to highlight differences among cultivars, provenience, and cultural techniques. A multimethodological approach could be useful to reveal frauds and adulterations, to monitor storage conditions and shelf life, to valorize high quality and differences among foods, and finally to re-evaluate agro-industrial byproducts, also reducing wastes and disposal costs.

The antioxidant and antiradical activities, monitored by spectrophotometric analyses and combined with chromatographic methods and specific enzymatic assays, further allow obtaining a profile of bioactivities and highlighting interesting classes of biomolecules usable in pharmaceutics and the veterinary, cosmetic, and nutritional fields.

The purpose of this Special Issue is to collect articles in which more different analytical techniques are applied to the authentication and valorization of foods, high-quality foods, local specialties, functional foods, and food byproducts, maximizing their added value.

Guest Editor

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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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