

Special Issue

Culinary and Technological Processes Effects in Plant Bioactive Compounds

Message from the Guest Editors

In recent years, the appearance of plant foods origin obtained by new technological or culinary approaches has rapidly increased in many countries, providing new sources of nutrients and bioactive compounds responsible for several positive effects of functional foods on health. However, the production process can negatively affect the quality of the food product since the majority of these bioactive compounds are thermolabile, or susceptible to degradation. It is important that food scientists concentrate their efforts on designing sustainable acceptable technologies (combining advanced and conventional food technologies) to preserve these nutritional and bioactive compounds to answer industry questions and to satisfy consumer interests. This Special Issue will address the study of different culinary or technological food process can modify or transform the different bioactive compounds present in plant foods evaluating the composition of different bioactive compounds present in these foods and food products before and after processing, their intake, potential health effects, and potential reduction of diseases risks, along with effects on disease biomarkers.

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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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