

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.

Guest Editors

Prof. Dr. Virginia Fernández-Ruiz

Department of Nutrition and Food Science, Complutense University of Madrid, Madrid, Spain

Dr. Patricia Morales

Department of Nutrition and Food Science, Complutense University of Madrid, Madrid, Spain

Deadline for manuscript submissions

closed (20 October 2021)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/51059

Foods

Editorial Office

MDPI, Grosspeteranlage 5

4052 Basel, Switzerland

Tel: +41 61 683 77 34

foods@mdpi.com

mdpi.com/journal/

[foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/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).