

Special Issue

Environmentally Friendly Manufacturing of Food Additives and Functional Ingredients

Message from the Guest Editors

Food additives and functional ingredients are naturally or artificially synthesized substances that are added to foodstuffs to improve their color, aroma, and taste, as well as to meet anti-corrosion and other technological purposes. Currently, in the highly competitive global market amidst stringent environmental constraint, the eco-friendly and cost-effective production of high-purity food additives has remained a challenge. The need of the hour is thus innovation of the environmentally friendly manufacturing process of food additives and functional ingredients, involving bioconversion, extraction, separation and purification, stabilization, formulation and compounding, etc., as well as relevant process intensification and integration, all of which ensure solving the above deep-seated problems and manufacturing additive products with accurate functions and reliable safety. The Special Issue aims to disseminate research on addressing and discussing theoretical and practical clean production, encompassing environmental and sustainability issues in the production of food additives and functional ingredients.

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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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