

Special Issue

New Insights into Lipid Oxidation in Foods

Message from the Guest Editors

In the last years many food scientists have devoted their efforts to studying lipid oxidation reactions during food processing and storage. These reactions not only provoke a reduction of food nutritional and sensorial value, but they can also generate compounds which can be potentially toxic for human health or volatile compounds that can cause flavour deterioration, among others. There are many aspects of lipid oxidation that still remain unknown, such as the mechanisms through which the reaction evolves and the identity of many of the compounds generated. Furthermore, the nature and concentration of the compounds formed in this complex process depend on several factors, like food lipid nature, the degradative conditions and the presence of compounds that can exert antioxidant or prooxidant activity. In this context, in order to better understand this complex reaction, further research is needed to shed light on the above-mentioned issues by using not only classical methodologies, but also more advanced techniques that are able to provide more detailed information.

Guest Editors

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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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