

Special Issue

Healthy Lipids for Food Processing

Message from the Guest Editors

The aims and scope of this Issue include but are not limited to the following: 1. new synthesis strategies for structured lipids (a new type of functional lipid obtained by chemically, enzymatically, or genetically modifying the composition and/or distribution of fatty acids in the glycerol backbone); 2. new structured lipids with favorable physicochemical features (e.g., solid fat content, crystallization and melting behavior, rheology and interfacial properties, oxidative stability) for specific uses; 3. how structured lipids' chemical structure (i.e., fatty acid chain, unsaturation level, and positional distribution) and molecular architecture (e.g., polymorphic form; crystal shape, size, and the resultant crystalline network) affect their physicochemical characteristics; 4. health benefits of structured lipids (e.g., calorie reduction, immune function improvement, reduction in serum triacylglycerols); 5. potential applications of structured lipids in food products; 6. new oil processing and purification technologies for the production of high-quality and nutritious vegetable oil; 7. new oilseeds and edible oil resources; 8. new antioxidant strategies for vegetable oils.

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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