Special Issue

Application of Spectroscopy in Food Contamination

Message from the Guest Editor

There are many potential contaminative sources for foods in the process of production and transportation, such as the residues of pesticide and veterinary drugs, mycotoxins, etc. Food analytical technologies play a crucial role in ensuring the quality of foods. Spectral technologies such as Raman, Infrared Spectroscopy, GC-MS, HPLC-MS, NMR are widely used in the field of biology, environment, and food for their advantageous properties, such as the fact that they are rapid and high-efficiency. In the food industry, spectral analysis can be applied in wine, tea, milk, meat, vegetable, fruit, oil, seafood, grain, and so on, and in many aspects, such as origin tracing, authenticity identification and quality detection, etc. The technology provides a way for food analysis and quality control. We welcome contributions that focus on the application of spectral technologies in food contamination. Please join us in promoting the relevant research advances.

Guest Editor

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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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