



Lipids in Food Chemistry, 2nd Edition

Guest Editor:

Dr. Gangcheng Wu

School of Food Science and
Technology, Jiangnan University,
Wuxi, China

Deadline for manuscript
submissions:

closed (1 June 2024)

Message from the Guest Editor

Dear Colleagues,

Oils and fats, as an important source of fat-soluble nutrients, essential fatty acids, as well as energy, are consumed daily by humans. Lipids from natural sources are mainly composed of triacylglycerol (95%~98%) and minor components, such as tocochromanols, phytosterols, phenolic compounds, and squalene, and previous studies have observed that most of these minor components have antioxidant properties. The properties, quality and oxidative stability of food products are significantly influenced by fatty acid and triacylglycerol composition due to their different physicochemical properties, including melting behavior, crystallization, solid fat content, and interfacial and rheological properties.

This Special Issue entitled “Lipids in Food Chemistry, 2nd Edition” includes original research articles, reviews, and short communications related to the health benefits, physicochemical properties, synthesis, processing, oxidation, nutrition and biotechnology of lipids but are not limited to the above.

Dr. Gangcheng Wu
Guest Editor





an Open Access Journal by MDPI

Editor-in-Chief

Prof. Dr. Thomas J. Schmidt

Institute of Pharmaceutical
Biology and Phytochemistry,
University of Münster,
Corrensstrasse 48, D-48149
Münster, Germany

Message from the Editor-in-Chief

As the premier open access journal dedicated to experimental organic chemistry, and now in its 25th year of publication, the papers published in *Molecules* span from classical synthetic methodology to natural product isolation and characterization, as well as physicochemical studies and the applications of these molecules as pharmaceuticals, catalysts and novel materials. Pushing the boundaries of the discipline, we invite papers on multidisciplinary topics bridging biochemistry, biophysics and materials science, as well as timely reviews and topical issues on cutting edge fields in all these areas.

Author Benefits

Open Access: free for readers, with [article processing charges \(APC\)](#) paid by authors or their institutions.

High Visibility: indexed within [Scopus](#), [SCIE \(Web of Science\)](#), [PubMed](#), [MEDLINE](#), [PMC](#), [Reaxys](#), [CaPlus / SciFinder](#), [MarinLit](#), [AGRIS](#), and [other databases](#).

Journal Rank: JCR - Q2 (*Chemistry, Multidisciplinary*) / CiteScore - Q1 (*Chemistry (miscellaneous)*)

Contact Us

Molecules Editorial Office
MDPI, St. Alban-Anlage 66
4052 Basel, Switzerland

Tel: +41 61 683 77 34
www.mdpi.com

mdpi.com/journal/molecules
molecules@mdpi.com
[X@Molecules_MDPI](https://twitter.com/X@Molecules_MDPI)