## **Special Issue**

# Lipids in Food Chemistry, 2nd Edition

## Message from the Guest Editor

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.

## **Guest Editor**

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## Deadline for manuscript submissions

closed (31 December 2024)



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## Message from the Editor-in-Chief

As the premier open access journal dedicated to molecular chemistry, now in its 29th 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 all major fields of molecular chemistry and multidisciplinary topics bridging chemistry with biology, physics, and materials science, as well as timely reviews and topical issues on cutting-edge fields in all of these areas.

#### Editor-in-Chief

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