# **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**

Dr. Gangcheng Wu

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

## Deadline for manuscript submissions

closed (31 December 2024)



# **Molecules**

an Open Access Journal by MDPI

Impact Factor 4.6 CiteScore 8.6 Indexed in PubMed



mdpi.com/si/173000

Molecules
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
molecules@mdpi.com

mdpi.com/journal/ molecules





# **Molecules**

an Open Access Journal by MDPI

Impact Factor 4.6 CiteScore 8.6 Indexed in PubMed



# About the Journal

# 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.

#### Editor-in-Chief

#### Prof. Dr. Thomas J. Schmidt

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

#### **Author Benefits**

## **High Visibility:**

indexed within Scopus, SCIE (Web of Science), PubMed, MEDLINE, PMC, Reaxys, CaPlus / SciFinder, MarinLit, AGRIS, and other databases.

#### Journal Rank:

JCR - Q2 (Biochemistry and Molecular Biology) / CiteScore - Q1 (Organic Chemistry)

# **Rapid Publication:**

manuscripts are peer-reviewed and a first decision is provided to authors approximately 16.1 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).

