

Special Issue

Natural Products Used as Foods and Food Ingredients

Message from the Guest Editors

Natural products have been used as food ingredients/additives to improve food quality, inhibit the formation of toxic compounds such as heterocyclic amines, acrylamide, AGEs, etc., and for their purported medical benefits. This Special Issue welcomes original research and reviews on: (1) The safety and regulation of natural products used as foods and food ingredients as “poison is in everything, and nothing is without poison. The dosage makes it either a poison or a remedy”. (2) The inhibitory effects and mechanisms of natural products on food toxic compounds formation during food storage/processing. (3) The beneficial effects of natural products, such as improvement of food quality and prevention of cardiovascular diseases, neurodegenerative diseases, cancers, etc. (4) The chemical and bioactivity change of nature products during food processing. (5) The release of natural products under different types of food processing.

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Message from the Editor-in-Chief

As the premier open access journal dedicated to molecular chemistry, now in its 30th 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.

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