

Special Issue

Characterisation of Phenolics in Foods and Beverages and Their Role as Functional Constituents

Message from the Guest Editors

Phenolic compounds in foods and beverages play important roles in functional properties such as colour, taste and bioactivity, while extracts from foods and other plant sources can be used as phenolic-rich functional food ingredients. In order to understand the functional properties of phenolic compounds, they should be identified and quantified using reliable and robust analytical methodologies. Topics that will be covered in this Special Issue include:

- Methodology for the identification and quantification of phenolic compounds in foods and beverages (including advanced analysis and the latest approaches);
- Phenolic composition of foods and beverages;
- Factors affecting phenolic composition with a specific focus on post-harvest processing and storage;
- Production and use of phenolic-rich functional food ingredients, including extraction, drying, storage, and stability;
- Contribution of phenolic compounds to colour and taste;
- Role of phenolic compounds in bioactivity.

Prof. Dr. Lizette Joubert

Guest Editors

Prof. Dr. Dalene De Beer

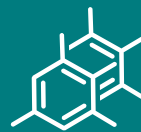
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Deadline for manuscript submissions

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