

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

Prof. Dr. Elizabeth Joubert

Prof. Dr. Elisabetta Damiani

Dr. Tiziana Bacchetti

Deadline for manuscript submissions

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

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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.

Editor-in-Chief

Prof. Dr. Thomas J. Schmidt

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

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