Blood Sugar, Haemoglobin and Malondialdehyde Levels in Diabetic White Rats Fed a Diet of Corn Flour Cookies

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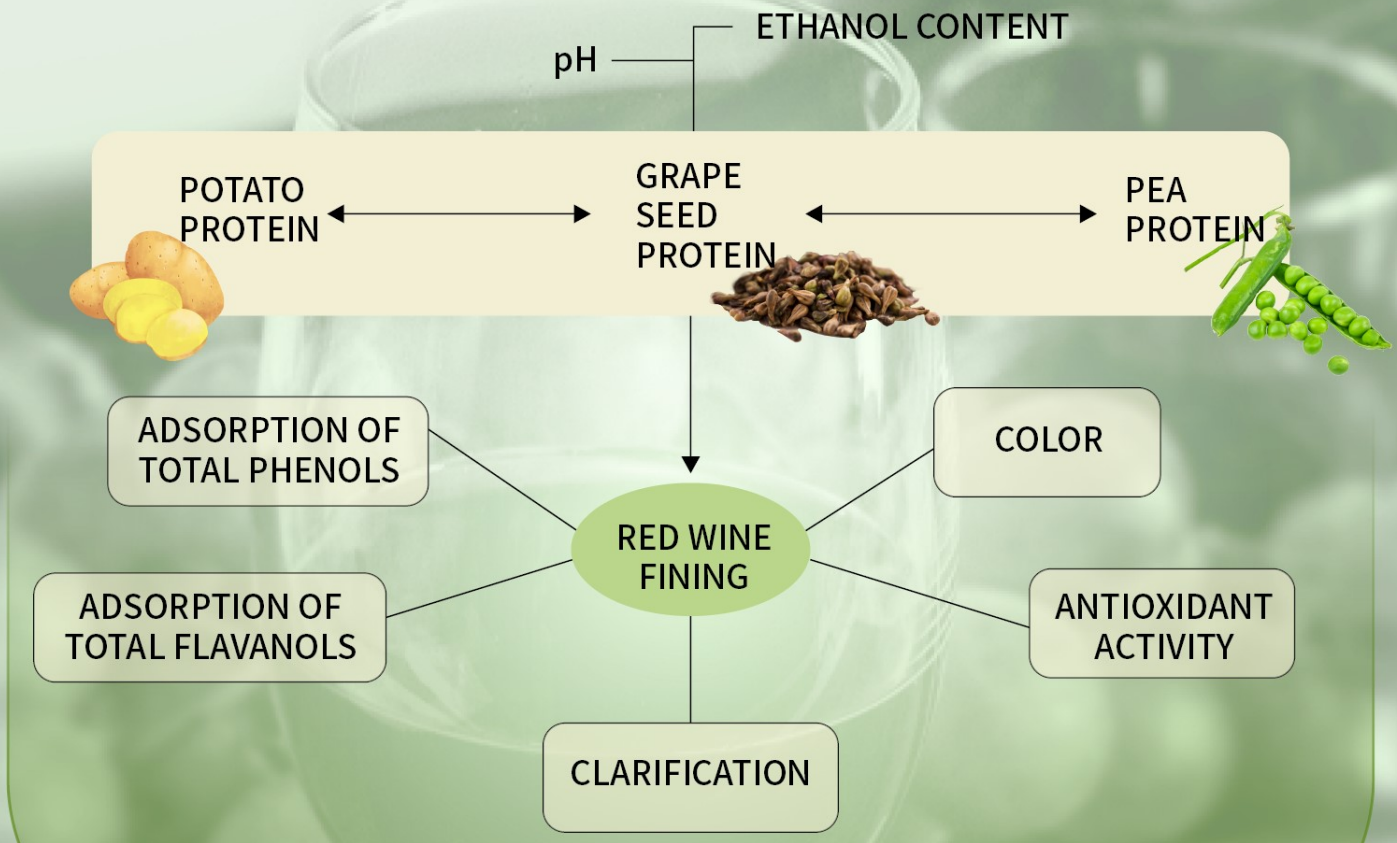

Protein from Winemaking By-Products as Red Wine Fining Agent

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Special Issues, Collections and Topics in MDPI journals

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Interests: food emulsions; structure-function in foods; biodegradable packaging; food engineering; micro/nano encapsulation; food powders; drying

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Special Issues, Collections and Topics in MDPI journals

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Special Issue in ***Foods*: Sustainability of Olive Oil System (/journal/foods/special_issues/sustainability_olive_oil)**

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Interests: sensory evaluation of food and flavour chemistry; mass spectrometry and NMR techniques; meat chemistry and biochemistry; metabolomics

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Department of Human Nutritional Sciences, University of Manitoba, Winnipeg, MB R3T 2N2, Canada

Interests: food proteins; functional properties; bioactive peptides; spontaneously hypertensive rats; circular dichroism; protein hydrolysates; enzyme inhibition kinetics; angiotensin converting enzyme; renin; QSAR; antioxidants; antihypertensive

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Interests: analytical chemistry; oolymer chemistry; food science
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Special Issue in ***Antioxidants*: Modulators of Oxidative Stress: Chemical and Pharmacological Aspects 2021 (/journal/antioxidants/special_issues/Oxidative_Stress_Modulators)**
Special Issue in ***Molecules*: 25th Anniversary of Molecules—Advances in Food Chemistry, Nutraceuticals, Functional Foods, and Dietary Bioactives: Celebrating the Lifetime Achievements of Professor Fereidoon Shahidi (/journal/molecules/special_issues/Fereidoon_Shahidi)**
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3. Interdisciplinary Centre of Marine and Environmental Research (CIIMAR), University of Porto, Terminal de Cruzeiros do Porto de Leixões, Av. General Norton de Matos, S/N, 4450-208 Matosinhos, Portugal

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Department of Fisheries, Kindai University, Nara, Japan

Interests: food storage; food quality; food structure; heavy metal

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Interests: food science and human nutrition; malnutrition; micronutrients deficiencies; global nutrition; iron deficiency anemia; vitamin A deficiency; protein deficiency; soy and dairy products; essential oils; antioxidants; intervention programs to address undernutrition; encapsulation technologies

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Nutrients*: Food Fortification: Traditional and New Strategies to Combat Micronutrient Deficiencies (/journal/nutrients/special_issues/Food_fortification)**

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Interests: fruit; pesticides; fruit quality; agricultural science; postharvest; processing

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Special Issue in ***Foods*: Food Processing: Chemical Composition, Sensory Quality, and Xenobiotic Evaluation: 2nd Volume (/journal/foods/special_issues/food_composition_2nd)**

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Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Microencapsulation of Bioactive Compounds: Techniques and Applications (/journal/foods/special_issues/Microencapsulation_of_Bioactive_Compounds)**

Special Issue in ***Foods*: Stabilization, Microencapsulation and Delivery of Bioactive Compounds (/journal/foods/special_issues/microencapsulation_bioactive_compounds)**

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Special Issue in ***Foods*: New Preservation Strategies to Improve Food Quality (/journal/foods/special_issues/food_preservatives)**

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Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Application of Chromatography to Food Analysis (/journal/foods/special_issues/chromatography_food)**
Special Issue in ***Foods*: Application of LC-MS/MS in Food Analysis and Quality Control (/journal/foods/special_issues/mass_spectrometry_food)**

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Department of Animal Science The Faculty of Agriculture, Food and Environment Hebrew University of Jerusalem, Jerusalem, Israel
Interests: lactation; lipid metabolism; milk fat globules; triglyceride; polar lipids; dairy

Dr. Francisco Noe Arroyo-Lopez
Website (https://www.ig.csic.es/employees/fnoe/) SciProfiles (https://sciprofiles.com/profile/1590134)
Food Biotechnology Department, Spanish Research Council. Instituto de la Grasa (IG-CSIC), Sevilla, Spain
Interests: table olives; biofilms; metagenomics; probiotics; predictive microbiology; food safety; food quality; lactic acid bacteria; yeasts
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: New Insight in Microbial Diversity and Genomic in Foods (/journal/foods/special_issues/Microbial_Diversity_Genomic_Foods)**

Prof. Dr. Natalia Arroyo-Manzanares
Website1 (https://curie.um.es/curie/catalogo-ficha.du?seof_codigo=1&perf_codigo=10&cods=E044*03) Website2 (https://aimum.blogspot.com/)
Department of Analytical Chemistry, University of Murcia, 30100 Murcia, Spain
Interests: food authentication; food contaminants; mycotoxins; mass spectrometry; sample treatment
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Toxins*: Application of LC-MS/MS in the Mycotoxins Studies (/journal/toxins/special_issues/lcms_mycotoxins)**

Prof. Dr. Francisco Artés-Hernández
Website (http://taidaa.upct.es/ficha_profesor.php?rAUWnE6RC52cDgHWMWPO=MjM=&nyoxDbGQymCeXrlqpOZa=bWFzdGVy) SciProfiles (https://sciprofiles.com/profile/1469510)
Food Engineering and Agricultural Equipment, Universidad Politécnica de Cartagena, 30203 Cartagena, Spain
Interests: food chemistry; food analysis; food processing; antioxidants; food technology; food safety; food quality
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Thermal and Non-Thermal Treatments to Preserve and Encourage Bioactive Compounds in Fruit and Vegetables Based Products (/journal/foods/special_issues/thermal_nonthermal_treatment_fruit_vegetable)**

Prof. Dr. Diana Ansorena Artieda
Website (https://www.unav.edu/en/web/investigacion/nuestros-investigadores/detalle-investigadores-cv?

investigadorId=49212&investigador=Ansorena%20Artieda,%20Diana%20Maria) SciProfiles (https://sciprofiles.com/profile/183873)
Catedrática de Nutrición y Bromatología, Facultad de Farmacia y Nutrición-Dpto. Ciencias de la Alimentación y Fisiología, Universidad de Navarra, Portada, Spain
Interests: functional foods; meat products; food lipids; oxidation; plant sterols; bioaccesibility
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Oils and Bioactive Lipids: Quality, Stability, and Funcitionality (/journal/foods/special_issues/Oils_Bioactive_Lipids)**

Prof. Dr. Joseph Arul
Website (https://scholar.google.com.hk/citations?user=FocHGXIAAAAJ&hl=zh-CN&oi=ao)
Food Science Department, Laval University, Quebec, QC, Canada
Interests: food preservation; postharvest biology

Dr. Thierry Astruc
Website (http://www.intermcongress.org/images/files/064e3085-097f-4731-af0a-dd79970a3851.pdf)
SciProfiles (https://sciprofiles.com/profile/1086109)
Institut National de la Recherche Agronomique (INRA), UR370 Qualité des Produits Animaux, F-63122 Saint Genès-Champanelle, France
Interests: skeletal muscle biology; postmortem muscle metabolism; muscle structure; meat quality; meat digestion; meat products; fish produts meat processing; microscopy; microspectroscopy; chemical imaging

Dr. Thierry Aussenac
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Institut Polytechnique UniLaSalle, Université d'Artois, ULR 7519, 19 rue Pierre Waguet, BP 30313, 60026 Beauvais, France
Interests: FTIR; NIR; agricultural product quality; food matrice characterization
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Quality and Composition Assessment of Wheat and Its Products (/journal/foods/special_issues/Wheat_Products)**
Special Issue in ***Applied Sciences*: Application of Spectral Techniques in Agricultural Products and Food Analysis (/journal/applsci/special_issues/spectral_food)**

Prof. Dr. Lotte Bach Larsen
Website (https://pure.au.dk/portal/en/persons/id(204d7240-6828-4ee0-8ef5-77a4a2ac92d4).html)
SciProfiles (https://sciprofiles.com/profile/639501)
Department of Food Science, Aarhus University, Agro Food Park 48, DK-8200 Aarhus N., Denmark
Interests: raw milk quality; milk composition; genetic variants; coagulation; rennet; proteomics methods; milk processability; dairy product quality; proteolysis; somatic cells; peptidomics, potato proteins, cultivated milk from cells

Prof. Dr. Anastasia Badeka
Website (https://urci.unit.uoi.gr/iesd/en/members/badeka.html)
Department of Chemistry, University of Ioannina, 45110 Ioannina, Greece
Interests: food chemistry; food packaging; food technology; food analysis
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Molecules*: Antioxidant/Antimicrobial Packaging Films (/journal/molecules/special_issues/antimicro_packag_film)**
Topics: **Smart Technologies in Food Packaging and Sensors (/topics/Smart_Technologies_Food_Packaging_Sensors)**
Topics: **Recent Trends and Advances in Food Authentication and Traceability (/topics/Recent_Trends_and_Advances_in_Food_Authentication_and_Traceability)**

Dr. Jinhe Bai
Website (https://www.ars.usda.gov/people-locations/projects/?person-id=42475) SciProfiles (https://sciprofiles.com/profile/6396)
USDA-ARS, Horticultural Research Laboratory, Ft. Pierce, FL, USA
Interests: postharvest plant physiology; postharvest handling and storage of fruit; packaging; controlled atmosphere; modified humidity (MH) packaging; edible coating; volatile flavor
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Postharvest Management of Fruits and Vegetables (/journal/foods/special_issues/Postharvest_Management_of_Fruits_and_Vegetables)**
Special Issue in ***Foods*: Postharvest Management of Fruits and Vegetables Series II (/journal/foods/special_issues/Postharvest_Fruits_Vegetables_Series)**

Prof. Dr. Moo-Yeol Baik
Website (http://fst.khu.ac.kr/html/02/02_05.php#) SciProfiles (https://sciprofiles.com/profile/848578)

Department of Food Science and Biotechnology, Graduate School of Biotechnology, Institute of Life Science and Resources, Kyung Hee University, Yongin 17104, Korea
Interests: starch; modified starch; starch nano particles; starch retrogradation; puffing

Prof. Dr. Evaristo Ballesteros
Website (http://www.ujaen.es/investiga/fqm323/eballes_en.htm) SciProfiles (https://sciprofiles.com/profile/1429936)
Department of Physical and Analytical Chemistry, Universidad de Jaen, Jaen, Spain
Interests: analytical chemistry; food chemistry; food quality; contaminants; endocrine disrupting chemicals; pesticides; chromatography; mass spectrometry; sample treatment
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods***: Frontier Research on Determination of Contaminants and Endocrine Disrupters in Foods (/journal/foods/special_issues/Foods_Contaminants)

Dr. Pratik Banerjee
Website (https://fshn.illinois.edu/directory/pratik) SciProfiles (https://sciprofiles.com/profile/57702)
Department of Food Science and Human Nutrition, University of Illinois at Urbana-Champaign, Urbana, IL, USA
Interests: food safety; rapid diagnostics; molecular epidemiology; biosensors; risk assessment
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Microorganisms***: Detection and Epidemiology of Foodborne Pathogens (/journal/microorganisms/special_issues/Foodborne_Pathogenic_Organisms)
Special Issue in ***Foods***: Advances in Foodborne Pathogen Analysis—Second Volume (/journal/foods/special_issues/foodborne_pathogen_volume_II)

Prof. Dr. Francisco J. Barba
★(https://recognition.webofsciencegroup.com/awards/highly-cited/2020/) Website1 (https://www.uv.es/uvweb/universidad/es/ficha-persona-1285950309813.html?p2=barfran&idA=true) Website2 (https://www.researchgate.net/profile/Francisco-Barba)
SciProfiles (https://sciprofiles.com/profile/116031)
Nutrition and Food Science Area, Preventive Medicine and Public Health, Food Science, Toxicology and Forensic Medicine Department, Faculty of Pharmacy, Universitat de València, Avda. Vicent Andrés Estellés, s/n, 46100 Burjassot, Valencia, Spain
Interests: nutrients; bioactive compounds; food preservation; thermal treatment; innovative processing; high-pressure processing; compressed fluids; pulsed electric fields; ultrasound; microwaves; phytochemical purification; phytochemical analysis; compound isolation; bioaccessibility; bioavailability
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Molecules***: Green Production of Bioactive Natural Products (/journal/molecules/special_issues/green_nat_prod)
Special Issue in ***Foods***: Novel Food Processing and Extraction Technologies (/journal/foods/special_issues/novel_extraction_thermal_compounds)
Special Issue in ***Marine Drugs***: Marine Health Compounds: From Extraction to Food and Pharmaceutical Application (/journal/marinedrugs/special_issues/Marine_Health_Compounds)
Special Issue in ***Molecules***: Extraction, Purification and Application of Antioxidants from Food Matrices, Wastes and By-Products (/journal/molecules/special_issues/antioxidants_food_wastes_byproducts)
Special Issue in ***Marine Drugs***: Aquaculture Wastes and By-products as Source of High Added Value Compounds: Extraction, and Health Aspects (/journal/marinedrugs/special_issues/Source_High_Added_Value_Compounds)
Special Issue in ***Foods***: Recent Research Advances in Meat Products (/journal/foods/special_issues/meat_product)
Topical Collection in ***Molecules***: Feature Papers from High Cited Researchers (/journal/molecules/special_issues/HCR)
Special Issue in ***Foods***: Recent Advances and Future Trends on Comprehensive Utilization of Food Waste and Side Streams (/journal/foods/special_issues/utilization_food_waste)
Special Issue in ***Foods***: Polyphenols in Food: Current Knowledge and Directions for Future Research II (/journal/foods/special_issues/polyphenols_food_current_directions_future_II)

Dr. Joana Barbosa
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Centre for Biotechnology and Fine Chemistry (CBQF), Universidade Católica Portuguesa, Porto, Portugal
Interests: food microbiology; food safety; food quality; food biotechnology
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods***: Safety of Fresh and Minimally Processed Produce (/journal/foods/special_issues/fresh_processed_produce_safety)
Special Issue in ***Microorganisms***: Transmission and Ecology of Foodborne Pathogens (/journal/microorganisms/special_issues/transmission_ecology_foodborne_pathogens)
Special Issue in ***Foods***: Microbiology and Safety of Ready-to-Eat Products (/journal/foods/special_issues/Microbiology_Safety_Ready_to_Eat)

Prof. Dr. Fernando Barbosa Júnior

Website (https://bv.fapesp.br/pt/pesquisador/8476/fernando-barbosa-junior/) SciProfiles (https://sciprofiles.com/profile/86093)

Department of Clinical Analyses, Toxicology and Food Science, School of Pharmaceutical Sciences of Ribeirao Preto, University of São Paulo, Sao Paulo 01000-000, Brazil

Interests: human biomonitoring; toxicology; potentially toxic elements; emerging contaminants; ICP-MS

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***International Journal of Environmental Research and Public Health*: Human Exposure to Multiple Environmental Contaminants: From Chemical to Biological Studies (/journal/ijerph/special_issues/Health_Exposure_ijerph)**

Dr. João C.M. Barreira

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Centro de Investigação de Montanha CIMO, Instituto Politécnico de Bragança, Campus de Santa Apolónia, P-5300253 Bragança, Portugal

Interests: food chemistry; bioactivity; natural product chemistry; bioactive compounds; chemometrics

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Natural Food Additives: From Source to Application (/journal/foods/special_issues/natural_food_additives)**

Dr. Francisco Barro

Website (https://scholar.google.com/citations?user=GdePWx0AAAAJ&hl=en) SciProfiles (https://sciprofiles.com/profile/231635)

Institute for Sustainable Agriculture (IAS-CSIC), Cordoba, Spain

Interests: CRISPR/Cas; RNAi; cereals; celiac disease; gluten intolerances; new foods; new ingredients; bread making quality; genomic; proteomic

Prof. Dr. Jorge Barros-Velázquez

Website (https://scholar.google.com.hk/citations?user=h7KmF6IAAAAJ&hl=en&oi=ao)

Department of Analytical Chemistry, Nutrition and Food Science, University of Santiago de Compostela, Spain

Interests: food analysis; food safety; foodborne pathogens; foodomics

Prof. Dr. Joaquín Bautista-Gallego

Website (https://www.unex.es/conoce-la-uex/centros/ciencias/centro/profesores/info/profesor?id_pro=joaquinbg) SciProfiles (https://sciprofiles.com/profile/1228536)

Faculty of Science, University of Extremadura, 06006 Badajoz, Spain

Interests: food fermentation; dairy; wine fermentation; food safety; probiotics; functional foods; food processing; lactic acid bacteria; yeast; table olives; biofilm; predictive microbiology

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Microorganisms*: New Trends in Food Fermentation and Beverage – Fermentative Bacteria, Yeasts, and Molds (/journal/microorganisms/special_issues/New_Trends_Food_Fermentation_Beverages)**

Prof. Dr. Laurent Bazinet

Website (https://www.ulaval.ca/en/research/research-units/partnership-research-chairs/nserc-industrial-research-chair-electromembrane-processes-aiming-ecoefficiency-improvement-biofood) SciProfiles (https://sciprofiles.com/profile/618913)

Department of Food Sciences, Laval University, Québec, Canada

Interests: membrane processes; separation; bioactive molecules; fouling; protein; peptides; circular economy; coproducts; hydrolysis; valorization

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Membranes*: Membrane Technologies for Sustainable Biofood Production Lines (/journal/membranes/special_issues/membr_biofood)**

Special Issue in ***Membranes*: State-of-the-Art Membrane Science and Technology in North America (/journal/membranes/special_issues/north_america_membr)**

Topical Collection in ***Membranes*: Featured Reviews in Membrane Science (/journal/membranes/special_issues/featurereviews)**

Special Issue in ***Membranes*: Membrane Technologies for Sustainability (/journal/membranes/special_issues/Membrane_Sustainability)**

Prof. Dr. Argyro Bekatorou

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Department of Chemistry, University of Patras, 26500 Patras, Greece

Interests: chemistry and technology of fermented foods (alcoholic beverages; dairy products; probiotics; fermented cereal products; exploitation of industrial by-products)

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Cereal-Based Fermented Foods: Bioactive Components and Potential Health Benefits (/journal/foods/special_issues/Cereal_Based_Fermented_Foods_Bioactive_Components_Health_Benefits)**

Special Issue in ***Foods*: The Application of Immobilization Technologies in Fermentation (/journal/foods/special_issues/fermentation_immobilization)**

Dr. Alaa El-Din A. Bekhit

Website (http://www.otago.ac.nz/food-science/staff/otago081253.html) **SciProfiles (https://sciprofiles.com/profile/273770)**

Department of Food Science, University of Otago, Dunedin, New Zealand

Interests: emerging technologies; ultrasound; alternative proteins physicochemistry; animal tissue analysis

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Antioxidants*: Bioactive Compounds from Food Waste: Bioprocessing and Technological Advancement (/journal/antioxidants/special_issues/Bioactive_Compounds_Bioprocessing)**

Special Issue in ***Foods*: Non-bovine Milk: Novel Sources and Recent Advances in Their Nutrition, Safety, Functionality and Acceptability (/journal/foods/special_issues/non-bovine_milk)**

Special Issue in ***Foods*: Factors that Influence the Nutritional, Sensory and Technological Quality of Meat (/journal/foods/special_issues/sensory_meat_quality)**

Special Issue in ***Foods*: Innovative Foods: The Future Food Supply, Nutrition and Health (/journal/foods/special_issues/innovative_food_supply_nutrition)**

Special Issue in ***Molecules*: Emerging Technologies for Detecting the Chemical Composition of Plant and Animal Tissues and Their Bioactivities (/journal/molecules/special_issues/ultrasound_sensors)**

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Department of Chemical Engineering and Analytical Chemistry, Research Institute of Nutrition and Food Safety, University of Barcelona, Martí i Franquès 1-11, 08028 Barcelona, Spain

Interests: analytical chemistry; biomedicine; capillary electrophoresis; liquid chromatography; mass spectrometry; peptides and proteins; small molecules; proteomics; metabolomics

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Applications of Proteomics in Food Technology (/journal/foods/special_issues/proteomics_food)**

Dr. Alessandra Bendini

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Department of Agricultural and Food Sciences, Alma Mater Studiorum - University of Bologna, Bologna, Italy

Interests: food technology; food analysis; food chemistry; olive oil quality and authenticity; sensory analysis; lipid oxidation; antioxidants; flavour

Prof. Dr. Soottawat Benjakul

Website (https://agro.psu.ac.th/agro5/en/faculty-staff/57-department-of-food-technology/107-soottawat-benjakul.html)

SciProfiles (https://sciprofiles.com/profile/1412196)

International Center of Excellence in Seafood Science and Innovation (ICE-SSI), Faculty of Agro-Industry, Prince of Songkla University, Hat Yai, Songkhla 90110, Thailand

Interests: food proteins; protein hydrolysate; food lipids; functional properties (gelation, film formation, emulsification); seafood quality; seafood enzymes; non-thermal process; plant polyphenols; surimi; shelf-life extension; utilization of fish processing byproducts; functional ingredients; active packaging

Prof. Dr. María José Beriáin Apesteguía

Website (https://www.unavarra.es/pdi?uid=105) **SciProfiles (https://sciprofiles.com/profile/889022)**

Innovation & Sustainable Development In Food Chain (IS-FOOD), Public University of Navarre (UPNA), Campus de Arrosadía, 31006 Pamplona, Spain

Interests: meat; meat quality; microbiology; nutrition; food science; food innovation

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Processing and Preservation Technologies for Meat and Meat Products (/journal/foods/special_issues/processing_preservation_meat)**

Prof. Dr. Hanne Christine Bertram

Website (https://pure.au.dk/portal/en/persons/hanne-christine-s-bertram(9ad2a927-38d2-4267-9382-a851bf3c7e06)/persons/hanne-christine-s-bertram(9ad2a927-38d2-4267-9382-a851bf3c7e06).html) **SciProfiles (https://sciprofiles.com/profile/420786)**

Department of Food Science, Aarhus University, Aarhus, Denmark
Interests: foodomics; metabolomics; nuclear magnetic resonance; nutrition; endogenous metabolism; gut health; functional ingredients; animal-based foods; dietary protein; meat science; water mobility; NMR relaxometry
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Metabolites*: Metabolomics — Workflows, Methods and Applications (/journal/metabolites/special_issues/workflows)**
Special Issue in ***Metabolites*: NMR-Based Metabolomics of Food (/journal/metabolites/special_issues/NMR_food)**

Prof. Dr. Mirko Betti
Website (https://www.ualberta.ca/agriculture-life-environment-sciences/about-us/contact-us/facultylecturer-directory/mirko-betti)
Department of Agricultural Food and Nutritional Science, University of Albertadisabled, Edmonton, Canada
Interests: non-enzymatic browning reactions; maillard and caramelization; milk glycomacropeptide; meat science

Prof. Dr. Antonio Bevilacqua
Website (https://www.unifg.it/en/rubrica/antonio-bevilacqua) **SciProfiles (https://sciprofiles.com/profile/69944)**
Department of Agricultural, Food and Environmental Sciences (SAFE), University of Foggia, Via Napoli 25, 71100 Foggia, Italy
Interests: food microbiology; foodborne pathogens; food safety; food preservation; probiotics; predictive microbiology
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Microbiology of Processed Foods: Vegetable and Fruit-Derived Products (/journal/foods/special_issues/microbiology_processed_vegetable_fruit)**

Dr. Debabrata Biswas
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Department of Animal and Avian Sciences, University of Maryland, College Park, MD 20742, USA
Interests: food safety; foodborne bacterial pathogens; colonization; zoonotic diseases; cynobiotics and prevention with natural antimicrobial

Prof. Dr. Johanna Björkroth
Website (https://researchportal.helsinki.fi/en/persons/johanna-bj%C3%B6rkroth)
Department of Food Hygiene and Environmental Health, University of Helsinki, Helsinki, Finland
Interests: food spoilage; lactic acid bacteria

Dr. Gianluca Bleve
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Institute of Sciences of Food Production, National Research Council, Lecce, Italy
Interests: food biotechnology; microbiology; table olives; fermentation; food products; valorization of agro-food co-products; food biotechnology; novel foods
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Physiology, Metabolism and Potential Applications of Lactic Acid Bacteria, Probiotics and Non-Conventional Yeasts in Food Fields (/journal/foods/special_issues/Physiology_Metabolism_and_Potential_Applications_of_Lactic_Acid_Bacteria_Probiotics_and_Non-Conventional_Yeasts_in_Food_Fields)**
Special Issue in ***Foods*: New Challenges and Opportunities of Plant-Based Fermented Foods (/journal/foods/special_issues/Plant_Based_Fermented_Foods)**

Dr. Sílvia Bofill-Mas
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Laboratory of Viruses Contaminants of Water and Food, Genetics, Microbiology and Statistics Department of the Biology Faculty, University of Barcelona, Barcelona, Spain
Interests: virus; metagenomic studies; next-generation sequencing; microbial contaminants; viral detection techniques; food safety
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Next-Generation Sequencing and Emerging Technologies for the Identification and Control of Microbial Contaminants in the Food Chain (/journal/foods/special_issues/Next-Generation_Sequencing_Emerging_Technologies_Identification_Control)**

Dr. Mike Boland
Website (https://www.riddet.ac.nz/people/dr-mike-boland/) **SciProfiles (https://sciprofiles.com/profile/1204329)**
Riddet Institute, Massey University, Palmerston North 4442, New Zealand
Interests: dairy; meat; protein nutrition; protein digestion; personalized nutrition; food synergy

Prof. Dr. Helena Maria André Bolini
Website (https://www.posgraduacao.fea.unicamp.br/?q=node/102) **SciProfiles (https://sciprofiles.com/profile/352199)**
Sensory Science and Consumer Research, School of Food Engineering, University of Campinas, Campinas, Brazil
Interests: sensory science; dairy; consumer perception; sweeteners; flavor

Dr. Declan J. Bolton

★(https://recognition.webofsciencegroup.com/awards/highly-cited/2020/) Website (https://www.teagasc.ie/contact/staff-directory/b/declan-j-bolton/) SciProfiles (https://sciprofiles.com/profile/287703)

Teagasc Food Research Centre, Ashtown, Dublin 15, Ireland

Interests: food safety; microbiology; shiga toxin-producing escherichia coli; campylobacter; salmonella

Dr. Tomas Bolumar

Website (http://www.mri.bund.de) SciProfiles (https://sciprofiles.com/profile/786898)

Max Rubner Institute (Federal Research Institute of Nutrition and Food), Department of Safety and Quality of Meat; E.-C.-Baumann- Straße 20, 95326 Kulmbach, Germany

Interests: meat biochemistry and quality; meat processing and packaging; non-thermal food processing methods; emerging meat processing methods; high pressure processing (HPP); shockwave; pulsed electric fields(PEF); plant-based meats

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Biochemical and Nutritional Changes during Food Processing and Storage (/journal/foods/special_issues/storage_process_nutritional)**

Prof. Dr. Ivana Lidia Bonaccorsi

Website (https://www.unime.it/it/persona/ivana-lidia-bonaccorsi/curriculum) SciProfiles (https://sciprofiles.com/profile/2213876)

Department of Chemical, Biological, Pharmaceutical and Environmental Sciences, University of Messina, 98168 Messina, Italy

Interests: carbon isotope ratios mass spectrometry; authenticity of food; essential oils; vegetable oils; comprehensive chromatography

Dr. David Bongiorno

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Dipartimento di Scienze e Tecnologie Biologiche Chimiche Farmaceutiche (STEBICEF), Università degli Studi di Palermo, Via Archirafi 32, Palermo, Italy

Interests: analytical chemistry; mass spectrometry; extraction; chromatography; method development; solid phase extraction; high-performance liquid chromatography; spectrometry analytical

Prof. Dr. Ricard Boqué

Website (https://www.urv.cat/html/docencia-per-centre/general-l383.php)

Department of Analytical Chemistry and Organic Chemistry, Universitat Rovira i Virgili, Tarragona, Catalunya, Spain

Interests: analytical chemistry; chemometrics; spectroscopy; food analysis

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Application of Spectrometric Technologies in the Monitoring and Control of Foods and Beverages (/journal/foods/special_issues/spectrometric_technologies_foods)**

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Interests: lactic acid bacteria; wine; *Oenococcus*; food microbiology; fermented foods

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Recent Research in Wine Microbiology (/journal/foods/special_issues/recent_wine_microbiology)**

Dr. Isabel Borrás-Linares

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Department of Analytical Chemistry, University of Granada, Avda Fuentenueva s/n, 18071 Granada, Spain

Interests: bioactive compounds; phenolic compounds; Green extraction techniques; microencapsulation; mass spectrometry; metabolomics

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Molecules*: Extraction, Isolation and Identification of Bioactive Compounds from Plant Extracts (/journal/molecules/special_issues/bioactive_extracts)**

Special Issue in ***Foods*: Bioactive Compounds, Antioxidants, and Health Benefits (/journal/foods/special_issues/Food_Bioactives)**

Special Issue in ***Separations*: Development and Applications of Liquid Chromatography-Mass Spectrometry in Food Analysis (/journal/separations/special_issues/LCMS_Food)**

Prof. Dr. Rinaldo Botondi
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Department for Innovation in Biological, Agro-food and Forest systems, University of Tuscia, Via S. Camillo de Lellis, 01100 Viterbo, Italy
Interests: plant physiology; plant biotechnology; biotechnology; food security; food chemistry; antioxidant activity; food analysis; food quality; food science and technology; food processing
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Safety, Quality and Processing of Postharvest Fresh Fruits and Vegetables (/journal/foods/special_issues/Postharvest_Fresh_Fruits_Vegetables)**
Special Issue in ***Foods*: Safety and Quality of Postharvest Fresh Fruits and Vegetables: 2nd Volume (/journal/foods/special_issues/Postharvest_Fruits_Vegetables_2)**

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School of Biosystems and Food Engineering, University College Dublin, Dublin 4, Ireland
Interests: novel antimicrobials; biofilms; cold plasma biosciences; non-thermal processing; sustainable food production - cellular agriculture; food safety

Prof. Dr. Leslie D. Bourquin
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Department of Food Science and Human Nutrition, Michigan State University, 139A G. M. Trout FSHN Building, East Lansing, MI 48824-1224, USA
Interests: diet and cancer risk; flavonoids; anthocyanins; food safety education; food safety management systems; international food safety

Prof. Dr. Rajka Božanić
Website (http://www.pbf.unizg.hr/zavodi/zavod_za_prehrambeno_tehnolosko_inzenjerstvo/laboratorij_za_tehnologiju_mlijeka_i_mlijecnih_proizvoda/rajk
SciProfiles (https://sciprofiles.com/profile/2080922)
Faculty of Food Technology and Biotechnology, University of Zagreb, Pierottijeva 6, 10000 Zagreb, Croatia
Interests: types of milk; fermented milk; whey beverages; fresh cheese

Dr. Ioannis S. Boziaris
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Department of Ichthyology and Aquatic Environment, School of Agricultural Sciences, University of Thessaly, Volos, Greece
Interests: food quality; food safety; food-borne bacterial pathogens; bacterial injury; antimicrobials; food microbiota; molecular methods in food microbiology; food spoilage; seafood quality and safety

Prof. Dr. Ada Braghieri
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Dipartimento Sci Prod Anim, University of Basilicata, I-85100 Potenza, Italy
Interests: sensory analyses of animal-based products; sustainable livestock production; organic farming and product quality in sheep and cattle; grazing behaviour of native breeds; promotion of typical animal-based products; horse temperament
Special Issues, Collections and Topics in MDPI journals
Topical Collection in ***Sustainability*: Sustainable Livestock Production (/journal/sustainability/special_issues/Sustainable_Livestock_Production)**

Prof. Dr. Byron F. Brehm-Stecher
Website (https://fshn.hs.iastate.edu/directory/profile.php?u=byron&embedded=true) **SciProfiles (https://sciprofiles.com/profile/531168)**
Department of Food Science and Human Nutrition, Iowa State University, Ames, IA, USA
Interests: rapid detection of pathogens; pre-analytical sample preparation; flow cytometry and other methods for single cell analysis; multicomponent antimicrobial systems for use in foods, on food contact surfaces or in environmental applications; leveraging advances in materials science and chemistry for detection or inactivation of pathogens
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Advances in Foodborne Pathogen Analysis (/journal/foods/special_issues/foodborne_pathogen_analysis)**
Special Issue in ***Foods*: Advances in Foodborne Pathogen Analysis—Second Volume (/journal/foods/special_issues/foodborne_pathogen_volume_II)**

Prof. Dr. Charles Brennan
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School of Science, RMIT University, GP.O. Box 2474, Melbourne, VIC 3001, Australia
Interests: polysaccharide utilization; glycemic response; dietary fibre; food structure and function
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***International Journal of Molecular Sciences*: Dietary Fibre: Biochemistry and Nutritional Science** (/journal/ijms/special_issues/dietary_fibre)
Special Issue in ***Foods*: Dietary Polysaccharides (/journal/foods/special_issues/dietary_polysaccharides)**
Special Issue in ***Foods*: Selected Papers from the 1st International Electronic Conference on Food Science and Functional Foods (Foods 2020)** (/journal/foods/special_issues/foods2020)
Special Issue in ***Foods*: Physicochemical and Sensory Evaluation of Grain-Based Food** (/journal/foods/special_issues/physicochemical_sensory_grain)
Topical Collection in ***International Journal of Molecular Sciences*: State-of-the-Art Bioactives and Nutraceuticals in Australia** (/journal/ijms/special_issues/BN_Australia)

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Instituto Nacional de Investigação Agrária e Veterinária (INIAV), Av. da República, Quinta do Marquês, 2780-157 Oeiras, Portugal
Interests: rice; TRACE-Rice; food chemistry; food science; maize; viscoelasticity; food processing and engineering; food technology; food analysis; starch; genotyping
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Rice: From Staple Food to Innovative, Safe, Authentic and Healthy Foods** (/journal/foods/special_issues/rice_healthy_food)

Prof. Dr. E. S. Brito
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EMBRAPA Tropical Agroindustry, R Pernambuco, 2270 - Pici, CEP 60511-110 Fortaleza, CE, Brazil
Interests: bioactives; co-products; extraction; fruit; quality

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Department of Process Engineering, Faculty of Food Technology and Biotechnology; University of Zagreb, Pierottijeva 6, Zagreb, Croatia
Interests: ultrasound processing of foods; wastes and by-products processing and valorization; nutrients; bioactive compounds; food preservation; food drying; non-thermal treatments (PEF, HHP); innovative processing; microwaves; extrusion

Dr. Kerensa Broersen
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Department of Applied Stem Cell Technologies, TechMed Centre, University of Twente, Enschede, The Netherlands
Interests: milk; alzheimer; amyloid

Dr. Maria Rosário Bronze
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SciProfiles (https://sciprofiles.com/profile/606154)
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2. Faculty of Pharmacy, University of Lisbon, Avenida Professor Gama Pinto, 1649-003 Lisboa, Portugal
Interests: food; health prevention; quality; security; phytochemicals; bioacessibility; bioavailability; bioactivity
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Bioactive Compounds in Fruit and Vegetables: Extraction, Identification and Healthy Effects** (/journal/foods/special_issues/Bioactive_Fruit_Vegetables)
Special Issue in ***Foods*: Instrument Analysis Applied in Food Science II (/journal/foods/special_issues/instrument_analysis_food)**

Dr. Paul B. Brown
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Aquaculture Research Laboratory, Forestry and Natural Resources, College of Agriculture, Purdue University, West Lafayette, IN, USA
Interests: aquaculture; aquaponics; nutrition

Prof. Dr. Robert L. Buchanan
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Department of Nutrition and Food Science & Center for Food Safety and Security Systems, College of Agriculture and Natural Resources, University of Maryland College Park, College Park, MD 07042, USA
Interests: food safety microbiology; food toxicology; predictive microbiology modeling; microbiological risk assessment; mycotoxin; food safety regulations

Dr. Vitaly Buckin
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School of Chemistry, University College Dublin, Belfield, Dublin 4, Ireland
Interests: physical chemistry of biocolooids/food colloids; biocatalysis and enzymes; ultrasonic spectroscopy

Dr. Jennifer Burgain
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SciProfiles (https://sciprofiles.com/profile/1565751)
LIBio, Université de Lorraine, F-54000 Nancy, France
Interests: dairy matrices; food powders; powder surface; microscopy; storage; Lactic acid bacteria

Prof. Dr. Pedro A. Caballero Calvo
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Department of Agriculture and Forestry Engineering, Food Technology, University of Valladolid, College of Agricultural and Forestry Engineering, Avenida de Madrid, 50, 34004 Palencia, Spain
Interests: cereal science and technology; gluten-free grains and flours; physical treatments of grains and flours; gluten-free baked products; breadmaking; physical properties; rheology

Prof. Dr. Yimin Cai
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Japan International Research Center for Agricultural Science (JIRCAS), Tsukuba, Japan
Interests: animal production; food by-product; food sustainability
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Development of Agricultural and Food By-Product Resources and Animal Production to Achieve Food Sustainability (/journal/foods/special_issues/Development_Agricultural_Food_By_Product_Resources_Animal_Production_Achieve_Food_Sustainability)**
Topics: **Development of Agricultural and Food By-Product Resources and Animal Production to Achieve Food Sustainability (/topics/Agricultural_Food_By_Product_Resources_Animal_Production)**

Dr. Ángel Calín-Sánchez
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Food Quality and Safety Resarch Group, Department Agro-food Technology, Universidad Miguel Hernandez de Elche, Alicante, Spain
Interests: evaluation of volatile compounds and the sensory quality of fruits, vegetables, and derived products; evolution of the functional and sensory properties of different fruits and vegetables as affected by different agricultural practices and processing; dehydration of fruits; vegetables; aromatic herbs
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Drying Technologies in Food Preservation (/journal/foods/special_issues/Drying_Food_Preservation)**
Special Issue in ***Foods*: Flavor and Aroma Analysis as a Tool for Quality Control of Foods (/journal/foods/special_issues/Flavor_Aroma)**
Special Issue in ***Foods*: Impact of Processing Conditions on the Biological Activity and Quality of Foods (/journal/foods/special_issues/Processing_Biological_Quality)**
Special Issue in ***Foods*: Sustainable Irrigation Strategies and Their Effect on Composition and Quality of Fruits and Vegetables (/journal/foods/special_issues/Irrigation_Fruits_Vegetables)**

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Institute of Science, Food Technology and Nutrition, Spanish National Research Council, Madrid, Spain
Interests: utilization of agro-food industry and aquaculture wastes; components with functional properties (carotenoids, polyphenols); food safety; spoilage and pathogenic bacteria and molds; fishery products; dairy industry products

Prof. Dr. Grant Campbell
Website (http://www.hud.ac.uk/ourstaff/profile/index.php?staffuid=sappgc3) **SciProfiles (https://sciprofiles.com/profile/2244525)**
School of Applied Science, University of Huddersfield, Queensgate, Huddersfield HD1 3DH, UK
Interests: cereals process engineering; cereal biorefineries; aerated food systems (particularly bread); wheat breakage during flour milling; polysaccharide extraction and characterization

Prof. Dr. María Del Mar Campo Arribas
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Department of Animal Production and Food Sciences, Faculty of Veterinary, Universidad of Zaragoza, Zaragoza, Spain
Interests: animal husbandry; meat quality; egg quality; nutritional composition; sensory; consumers

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Sensory and Quality Assessments of Foods of Animal Origin (/journal/foods/special_issues/Sensory_Quality_Animal)**

Prof. Dr. Beatriz Cancho-Grande

Website (http://depc07.webs.uvigo.es/docentes_bcancho.es.html)

Department of Analytical and Food Chemistry, Universidad de Vigo, Vigo, Spain

Interests: volatile and phenolic compounds; analytical methodologies; sensory and functional quality of wines and olive oils

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Molecules*: Water Persistent Organic Pollutants (POPs): Structure-Activity Relationships and Impact (/journal/molecules/special_issues/water-persistent-organic-pollutants)**

Special Issue in ***International Journal of Environmental Research and Public Health*: Organic Pollutants in Foods: Analysis, Assessment and Resolutions (/journal/ijerph/special_issues/Organic_Pollutants_Foods)**

Dr. Elena Canellas

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Analytical Chemistry Department, GUIA Group, I3A, EINA, University of Zaragoza, Mª de Luna 3, 50018 Zaragoza, Spain

Interests: NIAS; UPLC-Q-TOF; GC-MS; food safety; active food packaging

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Food Contact Materials and Food Safety (/journal/foods/special_issues/contact_materials)**

Dr. Giorgio Capuani

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Department of Chemistry, Sapienza University of Rome, Rome, Italy

Interests: NMR spectroscopy; metabolomics; multivariate data analysis

Prof. Dr. Barbara Cardazzo

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Department of Comparative Biomedicine and Food Science, Università degli Studi di Padova, Padua, Italy

Interests: food safety; food microbiota; shelf-life of food products; food spoilage

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Innovative Biomolecular Techniques to Assess Foods Microbial Community Structure, Function, and Dynamics (/journal/foods/special_issues/Foods_Microbial_Community_Structure_Function_and_Dynamics)**

Dr. Vladimiro Cardenia

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Department of Agricultural, Forest and Food Sciences, University of Turin, Turin, Italy

Interests: lipids; agro-food by-products; oxidation; steroidomics; chromatography

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Recovery of Bioactive Compounds from Food Waste (/journal/foods/special_issues/Recovery_Bioactive_Compounds_Food_Waste)**

Dr. Angela Cardinali

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Institute of Sciences of Food Production (ISPA), Italian National Research Council, Bari, Italy

Interests: food chemistry; nutraceuticals and botanicals; polyphenols; functional foods; antioxidants; biaccessibility; bioavailability

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Molecules*: Antioxidant Activity of Food Constituents (/journal/molecules/special_issues/food_antioxidant)**

Special Issue in ***Foods*: New Challenges and Opportunities of Plant-Based Fermented Foods (/journal/foods/special_issues/Plant_Based_Fermented_Foods)**

Dr. Rosemary A. Carvalho

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Faculty of Animal Science and Food Engineering, University of São Paulo, Av. Duque de Caxias Norte, 225, Pirassununga 13635-900, SP, Brazil

Interests: orally disintegrating films; natural polymers; bioactive compounds; biodegradables packaging

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Food Packaging: Biodegradable, Active and Intelligent (/journal/foods/special_issues/food_packaging_biodegradable_active_intelligent)**

Special Issue in ***Molecules*: Development and Characterization of Materials Based on Natural Polymers: Packaging, Active Compounds Carriers and Medical Applications (/journal/molecules/special_issues/SI_Natural_Polymers)**

Dr. Federico Casanova
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Food Production Engineering, DTU Food, Technical University of Denmark, Søltofts Plads227, Dk-2800 Lyngby, Denmark
Interests: colloidal dispersion; proteins from dairy and marine sources; biophysics; surfactants; nanoparticles
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Nanotechnology and Biophysics with Applications in Food Science (/journal/foods/special_issues/Nanotechnology_Biophysics_Applications_Food_Science)**
Special Issue in ***Foods*: The Potential of Food By-Products: Bioprocessing, Bioactive Compounds Extraction and Functional Ingredients Utilization (/journal/foods/special_issues/The_Potential_Food_By_Products)**

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Food and Nutrition Department, National Institute of Health Doctor Ricardo Jorge, Lisbon, Portugal
Interests: analytical methods; trace elements; chemical contaminants; food composition & characterization & processing; food sustainability; cereals & pulses; fruits & vegetables; sampling; fish; global nutrition

Dr. Massimo Castellari
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Institute of Agriculture and Food Research and Technology (IRTA), Food Industry Area, Finca Camps i Armet s/n, 17121, Monells, Spain
Interests: analytical chemistry; food science; functional foods; polyphenols; bioactive compounds; insects, microalgae; by-products valorisation; natural contaminants
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Algae as Nutritional and Functional Food Sources: New Insights and Understandings (/journal/foods/special_issues/algae_nutritional_functional)**

Dr. Bianca Castiglioni
Website (http://www.ibba.cnr.it/index.php/it/chi-siamo/personale-lista-completa/100)
Institute of Agricultural Biology and Biotechnology, National Research Council of Italy, Lodi, Italy
Interests: dairy microbiome (milk and cheese microbiome); metagenomics and molecular investigation for food quality and safety; development of molecular diagnostic tools (PCR, multiplex PCR, Real-time PCR, Digital PCR) for food safety of animal products
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Animals*: Genetics of Animal Health and Disease in Livestock (/journal/animals/special_issues/Genetics_of_Animal_Health_and_Disease_in_Livestock)**

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CQM - Centro de Química da Madeira, Universidade da Madeira, Campus da Penteada, 9020-105 Funchal, Portugal
Interests: bioactive carbohydrates; polyphenols; diabetes and obesity; prebiotics and probiotics; functional foods; berries

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Department of Animal Science, Texas A&M University, College Station, TX 77843, USA
Interests: microbial food safety of fresh and fresh-cut fruits & vegetables and of fresh & processed meats; non-thermal technologies for pathogen control in foods; microbiome of fruits and vegetables; food irradiation; HACCP systems
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Application of Hurdle Technology for Food Preservation and Safety (/journal/foods/special_issues/Application_Hurdle_Technology_Food_Preservation_Safety)**

Dr. Manuel Castillo Zambudio
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1. Department of Animal and Food Sciences, Universitat Autonòma de Barcelona (UAB), 08193 Bellaterra, Barcelona, Spain
2. Department of Biosystems and Agricultural Engineering, University of Kentucky, Lexington, KY, USA
Interests: milk; cheese; coagulation; syneresis; kinetics; optical sensor; monitoring; light scatter; light backscatter; fluorescence; spectroscopy; process control; meat emulsions; meat; food analysis; heat treatment; thermal damage; casein micelle; whey proteins
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Dairy*: New Optical Technologies for Control and Optimization of Processes in Dairy Products Manufacturing (/journal/dairy/special_issues/Optical_Dairy_Products)**

Prof. Dr. Remedios Castro-Mejías

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Analytical Chemistry Department (IVAGRO), Faculty of Sciences, University of Cadiz, 11510 Puerto Real, Spain

Interests: enological products; chromatography techniques; polyphenols; volatile compounds; chromatography; food analysis; food quality; sensory analysis; extraction; food composition; food science and technology

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Recent Developments in Identification of Genuine Odor- and Taste-Active Compounds in Foods (/journal/foods/special_issues/Recent_Developments_Identification_Genuine_Odor-_Taste-Active_Compounds_Foods)**

Special Issue in ***Foods*: Novel Analysis on Aroma Compounds of Wine, Vinegar and Derived Products (/journal/foods/special_issues/Wine_Aroma)**

Special Issue in ***Foods*: Advance in Grape Derived Product Aroma and Flavour Chemistry (/journal/foods/special_issues/Enological_Product_Aroma_Flavour_Chemistry)**

Special Issue in ***Foods*: Analytical Characterization of Foods and Beverages (/journal/foods/special_issues/Beverage_Characterization)**

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Department of Analytical Chemistry, Physical Chemistry and Chemical Engineering, University of Alcalá, Alcala de Henares (Madrid), Spain

Interests: food analysis; food quality; food authentication; food fraud; analytical method development; capillary electrophoresis; liquid chromatography; mass spectrometry; metabolomics; bioactive compounds; agri-food by-products valorization

Dr. Ramón Cava

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Tecnología de los Alimentos, Facultad de Veterinaria, Campus Universitario, Universidad de Extremadura, Cáceres, Spain

Interests: antioxidant activity; microbiology; biotechnology; molecular biology; nutrition; food analysis; food chemistry; food science and technology; food safety; food processing

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Department of Agricultural Science, Food Science and Technology Division; University of Naples Federico II, Napoli 80138, Italy

Interests: food engineering; food processing; food unit operations; food structure; food physical properties; food texture; sweeteners; wheat flour dough; food gels; sensory analysis and consumer science; food packaging and shelf life; edible coating

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Coatings*: Biopolymer Coatings for Food Packaging Applications (/journal/coatings/special_issues/biopolymer_voatings_packaging)**

Dr. Maria Cefola

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Institute of Sciences of Food Production, National Research Council of Italy, Foggia, Italy

Interests: quality of fresh and fresh cut fruits and vegetables; innovative pre-treatment; packaging and/or storage condition; modified and controlled atmosphere; logistic cold chain; innovative transport system; no-destructive systems for quality evaluation

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Innovative Preservation Technology for the Fresh Fruit and Vegetables (/journal/foods/special_issues/Innovative_Preservation_Technology_Fresh_Fruit_Vegetables)**

Special Issue in ***Foods*: Advance in Post-harvest Preservation Technology (/journal/foods/special_issues/Advance_in_Post_harvest_Preservation_Technology)**

Prof. Dr. Alberto Cepeda Sáez

Website (https://www.usc.gal/en/department/analytical-chemistry-nutrition-and-bromatology/directory/alberto-cepeda-saez-1692) SciProfiles (https://sciprofiles.com/profile/919370)

Food Hygiene, Inspection and Control Laboratory, University of Santiago de Compostela, Campus Lugo, University Campus, Lugo, Spain

Interests: microbiology; analytical chemistry; functional foods; human nutrition; gut microbiota; metabolomics; proteomics; gene expression

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Food Ingredients and Gut Microbiota (/journal/foods/special_issues/food_gut_microbiota)**

Prof. Dr. Jaeho Cha

Website (https://his.pusan.ac.kr/microbioEng/38360/subview.do?enc=Zm5jdDF8QEB8JTJGcG51UHJvZmwlMkZtaWNyb2Jpb0VuZyUyRjExODklMkYxMTQzOSUyRmFydGNsVmlIdy5kbyUzRmZpbmRUeXBlJTNEJ) SciProfiles (https://sciprofiles.com/profile/814743)

Department of Microbiology, College of Natural Sciences, Pusan National University, Busan 46241, Korea

Interests: food biotechnology; fermentation; fermented foods; bioconversion of natural compounds; glycosides; carbohydrate-active enzymes; extremophiles; extremozymes; archaea

Prof. Dr. Edgar Chambers IV

Website (https://www.hhs.k-state.edu/fndh/about/people/eciv/) **SciProfiles (https://sciprofiles.com/profile/46383)**

Distinguished Professor, Sensory Analysis and Consumer Behavior, Ice Hall, Kansas State University, Manhattan, KS 66506, USA

Interests: sensory quality; consumer acceptance; health aspects; product development; shelf-life; quality control

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Animals*: Palatability of Pet Food (/journal/animals/special_issues/pet-food)**

Special Issue in ***Foods*: Analysis of Sensory Properties in Foods (/journal/foods/special_issues/Sensory_Analysis_Foods)**

Special Issue in ***Beverages*: Wide World of Beverage Research: Reviews of Current Topics (/journal/beverages/special_issues/Beverage_Reviews)**

Dr. Jayani Chandrapala

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School of Science, RMIT University, Melbourne, VIC 3083, Australia

Interests: food chemistry; processing technologies; encapsulation; plant proteins; bioactives

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Ultrasound and High-Pressure-Assisted Encapsulation (/journal/foods/special_issues/Ultrasound_Encapsulation)**

Special Issue in ***Molecules*: Cannabigerolic Acid (CBGA) from Processing to Application in Food and Life-Changing Therapeutic Medicine (/journal/molecules/special_issues/Cannabigerolic_Acid)**

Dr. Marie Thérèse Charles

Website (http://www.agr.gc.ca/fra/science-et-innovation/centres-de-recherche/quebec/centre-de-recherche-et-de-developpement-de-saint-jean-sur-richelieu/personnel-et-expertise-scientifiques/charles-marie-therese-phd/?id=1181933333492)

SciProfiles (https://sciprofiles.com/profile/195084)

Agriculture and Agri-Food Canada, Research and Development Centre, Saint-Jean-sur-Richelieu, QC J3B 3E6, Canada

Interests: fruit; vegetable; post-harvest physiology; quality; physical treatment; UV-C hormesis; conservation; antioxidant

Prof. Dr. Yinji Chen

Website (http://spgc.nufe.edu.cn/info/1021/1491.htm) **SciProfiles (https://sciprofiles.com/profile/1690238)**

College of Food Science and Engineering, Nanjing University of Finance and Economics, Nanjing 210023, China

Interests: cereal science and technology; food supply chain; food waste; animal nutrition; meat products; food lipids; meat biochemistry and quality; meat processing and packaging

Dr. Oliver Chen

Website (https://nutrition.tufts.edu/sites/default/files/profiles-cv/Oliver%20Chen%20CV.pdf)

SciProfiles (https://sciprofiles.com/profile/1091062)

1. Biofortis Research, Merieux Nutrisciences, Addison, IL, USA
2. Friedman School of Nutrition Science and Policy, Tufts University, Boston, MA, USA

Interests: antioxidants; oxidative stress; polyphenols; flavonoids; glucoregulation; inflammation; tree nuts; berries; whole grains

Prof. Dr. Tong Chen

Website (http://people.ucas.ac.cn/~chentong)

Key Laboratory of Plant Resources, Institute of Botany, Chinese Academy of Sciences, Beijing 100093, China

Interests: fruit ripening; fruit quality maintenance; responses to fungal pathogens; postharvest biology and technology

Prof. Dr. Hong Chen

Website (https://spxy.sicau.edu.cn/info/1014/14617.htm)

College of Food Science, Sichuan Agricultural University, Ya'an, China

Interests: functional components; food (fiber; polysaccaride; polyphenols; polypeptides; precision nutrition; intestinal flora; regulation of chronic metabolic diseases; dietary nutrition

Prof. Dr. Emma Chiavaro

Website (https://personale.unipr.it/en/ugovdocenti/person/18836) **SciProfiles (https://sciprofiles.com/profile/986489)**

Department of Food and Drug (DiSAF), University of Parma, Parco Area delle Scienze 47/A, 43124 Parma, Italy

Interests: technology of oils and fats; physicochemical and thermal processing of food

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Sustainability of Olive Oil System (/journal/foods/special_issues/sustainability_olive_oil)**

Special Issue in ***Foods*: Fats and Fats-Substitute in Food Formulations: Physicochemical and Technological Impact (/journal/foods/special_issues/fat_food_formulations)**

Dr. Luca Chiesa

Website (https://www.unimi.it/it/ugov/person/luca-chiesa)

Department of Health Animal Science and Food Safety Research center for the study of residues in foods of animal origin, University of Milan, Via Celoria, 10-20133 Milano, Italy

Interests: food safety; food inspection; high-resolution mass spectrometry; metabolomics; gas chromatography

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Molecules*: Advanced Food Analysis: "Food Omics" Approaches toward Food Safety, Quality, and Traceability (/journal/molecules/special_issues/Food_Omics)**

Dr. Ruplal Choudhary

Website (https://coas.siu.edu/people/faculty/plant-soil-agsystems/choudhary.html)

Plant, Soil and Agricultural Systems, Southern Illinois University, Carbondale, IL 62901, USA

Interests: vegan; organic; vegetarian; fresh produce; food safety; shelf life; ultraviolet light processing; non thermal processing; food packaging; food safety engineering

Prof. Dr. Gino Ciafardini

Website (http://docenti.unimol.it/index.php?u=ciafardi&id=3) **SciProfiles (https://sciprofiles.com/profile/914104)**

Agricultural and Forest Microbiology, Department of Agricultural, Environmental and Food Sciences, University of Molise, Campobasso, Italy

Interests: lactic acid bacteria; food quality; olive oil microbiology; table olives processing; yeast fermentation

Prof. Dr. Maurizio Ciani

Website (http://www.univpm.it/Entra/Engine/RAServePG.php/P/320710014196/idsel/522/docname/MAURIZIO%20CIANI)

SciProfiles (https://sciprofiles.com/profile/512753)

Department of Life and Environmental Science, Polytechnic University of Marche, Food, Industrial and Environmental Microbiology Lab. Via Brecce Bianche, 60131 Ancona, Italy

Interests: yeast fermentation processes; wine and beer fermentation; yeast physiology; bioprocess; biomass recycling

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Fermentation*: Microbiota of Fermented Beverages (/journal/fermentation/special_issues/fermented_beverages)**

Special Issue in ***Foods*: Yeast in Food and Beverages Production (/journal/foods/special_issues/yeast_food_beverages)**

Special Issue in ***Microorganisms*: Microbial Biocontrol in the Agri-Food Industry (/journal/microorganisms/special_issues/antimicrobial_agri-food)**

Special Issue in ***International Journal of Molecular Sciences*: Biotechnology of Non-conventional Yeasts (/journal/ijms/special_issues/Non_Conventional_Yeasts)**

Special Issue in ***International Journal of Molecular Sciences*: Biotechnology of Non-conventional Yeasts 2.0 (/journal/ijms/special_issues/Non_Conventional_Yeasts_2)**

Dr. Maria Antonietta Ciardiello

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Division of Naples, Institute of Biosciences and BioResources, National Research Council, Via Pietro Castellino, 111, 80131 Napoli, Italy

Interests: protein biochemistry; direct protein sequencing; structure-function relashionship in proteins; allergenic proteins; food allergy; allergen profile; new allergens; protein identification; protein purification

Dr. Antonio Cilla

Website (https://www.uv.es/uvweb/college/en/profile-1285950309813.html?p2=citan&idA=true)

SciProfiles (https://sciprofiles.com/profile/488309)

Nutrition and Food Science Area, Faculty of Pharmacy, University of Valencia, Avda. Vicente Andrés Estellés s/n, Burjassot, 46100 Valencia, Spain
Interests: functional foods; bioactive compounds; antioxidant capacity; sterols; phytochemicals; bioaccessibility; bioavailability; bioactivity; cell cultures; chemoprevention; oxidative stress; eryptosis
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Beverages*: Fruit Beverages: Nutritional Composition and Health Benefits (/journal/beverages/special_issues/nutritional-composition)**
Special Issue in ***Beverages*: Fruit Beverages and Human Intervention Studies (/journal/beverages/special_issues/Fruit-beverages-human-intervenmtion-studies)**
Special Issue in ***Beverages*: Fruit Juices: Technology, Chemistry, and Nutrition (/journal/beverages/special_issues/fruit_juices_beverages)**
Special Issue in ***Foods*: Selected Papers from the 1st International Electronic Conference on Food Science and Functional Foods (Foods 2020) (/journal/foods/special_issues/foods2020)**
Special Issue in ***Beverages*: Fruit Juices: Technology, Chemistry, and Nutrition 2.0 (/journal/beverages/special_issues/Fruit_Juices_Bev)**
Special Issue in ***Foods*: Advanced Studies of Plant Sterol-Enriched Functional Foods (/journal/foods/special_issues/plant_sterol_functional_foods)**
Special Issue in ***Foods*: The 2nd International Electronic Conference on Foods - "Future Foods and Food Technologies for a Sustainable World" (Foods 2021) (/journal/foods/special_issues/Foods_2021)**

Prof. Dr. Tanja Cirkovic Velickovic
Website1 (https://www.sanu.ac.rs/en/member/tanja-cirkovic-velickovic/) **Website2 (https://www.chem.bg.ac.rs/osoblje/27-en.html)**
1. Center of Research Excellence for Molecular Food Sciences, Faculty of Chemistry, University of Belgrade, Belgrade, Serbia;
2. Department of Environmental Technology, Food Technology andMolecular Biotechnology, Ghent University Global Campus, Incheon, Korea
3. Faculty of Bioscience Engineering, Ghent University, Ghent, Belgium
4. Serbian Academy of Sciences and Arts, Belgrade, Serbia
Interests: emerging food contaminants (microplastics, allergens); protein ligand interactions in food systems; protein digestion

Dr. Angel Cobos
Website (https://www.usc.gal/es/centros/ciencias/profesor.html?Num_Puesto=12145&Num_Persona=2052&ano=64)
Food Technology Division, Department of Analytical Chemistry, Nutrition and Food Science, Faculty of Sciences, University of Santiago de Compostela, Lugo 27002, Spain
Interests: edible films and coatings; fatty acids in meat products

Prof. Dr. Jean Daniel Coisson
Website (https://upobook.uniupo.it/jeandaniel.coisson)
Dipartimento di Scienze del Farmaco, Università degli Studi del Piemonte Orientale, Novara, Italy
Interests: cereals; berries; polyphenols; fibre components

Prof. Dr. Giancarlo Colelli
Website (https://www.ishs.org/ishs-member/39763)
Giancarlo Colelli, Università degli Studi di Foggia, Via Napoli, 25, 71100 Foggia, Italy
Interests: postharvest technology; modified atmosphere packaging; shelf-life; fresh-cut produce

Prof. Dr. Angela Conte
Website (http://personale.unimore.it/rubrica/dettaglio/conte)
Department of Life Sciences, University of Modena and Reggio Emilia, Via Amendola 2, 42100 Reggio Emilia, Italy
Interests: polyphenols; metabolism; digestion; bioactive peptides
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Influence of Processing and Digestion on the Stability, Bioaccessibility and Bioactivity of Food Polyphenols (/journal/foods/special_issues/processing_digestion_food_polyphenols)**

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SciProfiles (https://sciprofiles.com/profile/597002)
Department of Chemical, Environmental and Materials Engineering, Universidad de Jaén, Campus Las Lagunillas, 23071 Jaén, Spain
Interests: bioactive compounds; functional foods; valorization; agri-food waste; phenolic compounds
Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Extraction Strategies to Recover Bioactive Compounds, Incorporation into Food and Health Benefits (/journal/foods/special_issues/extraction)**
Special Issue in ***Biology*: Food Chemical Composition and Antioxidant Capacity (/journal/biology/special_issues/food_chemical)**
Special Issue in ***Nutrients*: Potential Sources of Novel Foods to Procure Nutrients and Bioactive Compounds for Disease Prevention (/journal/nutrients/special_issues/Novel_Foods_Bioactive_Disease)**

Prof. Dr. Maria Rosaria Corbo
Website (https://en.unifg.it/ugov/person/832)
Department of the Science of Agriculture, Food and Environment, University of Foggia, Foggia, Italy
Interests: innovative technologies for food preservation; food science; food microbiology and safety; lactic acid bacteria and probiotics; predictive microbiology

Prof. Dr. Onofrio Corona
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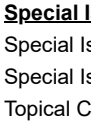
Department of Agricultural, Food and Forest Sciences, University of Palermo Viale delle Scienze 13, 90128 Palermo, Italy
Interests: food quality; wine technology; wine chemistry; grape and wine phenols; grape and wine volatile compounds; postharvest dehydration; sensory analysis



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Department of Biology and Environment/Chymistry Research Centre - Vila Real, University of Trás-os-Montes e Alto Douro, 5000-801 Vila Real, Portugal
Interests: food science and technology; alcoholic beverages; grapes; wine; wine stability; wine quality; wine aging; wine safety; fining; phenolic compounds; proteins
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Beverages*: Impact of Protein in Alcoholic Beverages Quality (/journal/beverages/special_issues/proteins_alcoholic_beverages)**
Special Issue in ***Molecules*: Wine Sensory Faults: Origin, Prevention and Removal (/journal/molecules/special_issues/wine_sensory_faults)**
Topical Collection in ***Beverages*: Wine and Beverage: Fermentation and Conservation Technologies (/journal/beverages/special_issues/Wine_Bev_collection)**
Special Issue in ***Foods*: Winemaking: Advanced Technology and Flavor Research (/journal/foods/special_issues/winemaking_flavor)**
Special Issue in ***Fermentation*: Wine Fermentation and Aging - Evolution of Chemical and Sensory Profile (/journal/fermentation/special_issues/fermentation_wine_aging_chemical_sensory_profile)**
Special Issue in ***Molecules*: Wine Sensory Faults: Origin, Prevention and Removal, 2nd Edition (/journal/molecules/special_issues/wine_sensory_faults_2nd)**

Dr. Corrado Costa
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Council for Agricultural Research and Analysis of the Agrarian Economy (CREA), Research Center for Engineering and Food Processing, 00015 Rome, Italy
Interests: multivariate modelling; open source; logistics; traceability; hyperspectral imaging; RGB imaging; IoT; digital agriculture
Special Issues, Collections and Topics in MDPI journals
Topical Collection in ***Sensors*: Robotic and Sensor Technologies in Environmental Exploration and Monitoring (/journal/sensors/special_issues/RSTEEM)**

Dr. Helena S. Costa
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Departamento de Alimentação e Nutrição, Instituto Nacional de Saúde Doutor Ricardo Jorge, I.P., Av. Padre Cruz, 1649-016 Lisboa, Portugal
Interests: traditional foods; food by-products; functional foods; nutritional compositition; bioactive compounds; public health
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***International Journal of Environmental Research and Public Health*: Processed Food: Nutrition, Safety and Public Health (/journal/ijerph/special_issues/Processed_Food)**

Dr. Monika Coton
Website (https://www.univ-brest.fr/lubem/menu/membres/Enseignants-chercheurs/Monika-Coton)
SciProfiles (https://sciprofiles.com/profile/1426145)

Laboratoire Universitaire de Biodiversité et Ecologie Microbienne UR3882, ESIAB, Université de Brest, Plouzané, France
Interests: food mycology; food microbiology; microbial ecology; food fermentations; secondary metabolites; mycotoxins; LC-MS; filamentous fungi; yeasts; lactic acid bacteria

Dr. Marlene Cran
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Institute for Sustainable Industries and Livable Cities, Victoria University Melbourne, PO Box 14428, Melbourne 8001, Australia
Interests: active antimicrobial and biodegradable packaging; polymer science; wastewater treatment; biomass and waste valorization
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Selected Papers from the 1st International Electronic Conference on Food Science and Functional Foods (Foods 2020) (/journal/foods/special_issues/foods2020)**
Special Issue in ***Foods*: Development of Biodegradable Bio-Composites for Food Packaging (/journal/foods/special_issues/Biodegradable_BioComposites)**
Special Issue in ***Foods*: The 2nd International Electronic Conference on Foods - "Future Foods and Food Technologies for a Sustainable World" (Foods 2021) (/journal/foods/special_issues/Foods_2021)**
Special Issue in ***Sustainability*: Effective Production and Use of Bioenergy and Sustainable Packaging to Protect Our Environment (/journal/sustainability/special_issues/production_bioenergy_packaging_environment)**

Dr. Rebeca Cruz
Website (https://sigarra.up.pt/ffup/en/func_geral.formview?p_codigo=506841) **SciProfiles (https://sciprofiles.com/profile/21205)**
REQUIMTE, Laboratory of Bromatology and Hydrology, Faculty of Pharmacy, University of Porto, Porto, Portugal
Interests: analytical methods; mass spectrometry; food safety; lipids; gut microbiota
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Advance of Rapid Analysis Technology for Detecting Food Contaminants (/journal/foods/special_issues/Advance_Rapid_Analysis_Technology_Detecting_Food_Contaminants)**

Dr. Malco Cruz-Romero
Website (http://research.ucc.ie/profiles/D018/M.Cruz@ucc.ie) **SciProfiles (https://sciprofiles.com/profile/423765)**
Food Packaging Group, School of Food and Nutritional Sciences, University College Cork, T12 K8AF Cork, Ireland
Interests: nanotechnology; food packaging; smart packaging systems; modified atmosphere packaging; antimicrobial packaging; novel processing technologies (e.g. high pressure processing); waste reduction; shelf-life evaluation of foods; application of optochemical oxygen sensors; hurdle technology

Prof. Dr. Haiying Cui
Website (https://spswxy.ujs.edu.cn/info/1248/9338.htm) **SciProfiles (https://sciprofiles.com/profile/1940018)**
School of Food and Biological Engineering, Jiangsu University, Zhenjiang, China
Interests: foodborne pathogen; food safety; biofilm; food packaging; essential oil; polyphenol/chitosan nanoparticles; encapsulated; antibacterial efficacy
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Nanocomposite Films and Coatings: Emerging Antimicrobial Food Packaging Alternatives (/journal/foods/special_issues/nanocomposite_films_coatings)**

Prof. Dr. Luís Miguel Cunha
Website (https://sigarra.up.pt/fcup/en/FUNC_GERAL.FORMVIEW?p_codigo=405494)
Departamento de Geociências, Ambiente e Ordenamento do Território, University of Porto, Porto, Portugal
Interests: application of fast sensory profiling techniques for food products; dynamic profiling; food-evoked emotions and food choice criteria
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Individual Determinants of Food Choice in a New Decade (/journal/foods/special_issues/Individual_Food_Choice)**

Prof. Dr. Vincenzo Cunsolo
Website (https://www.dsc.unict.it/docenti/vincenzo.cunsolo) **SciProfiles (https://sciprofiles.com/profile/1134079)**
Department of Chemical Sciences, Laboratory of Organic Mass Spectrometry (LOMS), University of Catania, 95126 Catania, Italy
Interests: food proteins; bioactive peptides; milk proteins; LC/MS-MS; high-resolution mass spectrometry; proteomics; paleoproteomics
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Structural Characterization of Food Proteins and Peptides (/journal/foods/special_issues/Structural_Proteins_Peptides)**

Prof. Dr. Francesca Cuomo
Website (https://francescacuomo.site.uniroma1.it/) **SciProfiles (https://sciprofiles.com/profile/526409)**
Department of Agricultural, Environmental and Food Sciences (DiAAA) and Center for Colloid and Surface Science (CSGI), Università degli Studi del Molise, Via De Sanctis, I-86100 Campobasso, Italy
Interests: emulsions; food colloids; food rheology

Prof. Dr. Jose Galberto Martins da Costa
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Laboratory of Research in Natural Products, Department of Biological Chemistry, Regional University of Cariri, Crato, CE 63105-000, Brazil
Interests: chemistry of natural products; pharmacognosy; vegetable oils; chromatography and secondary metabolites; organic chemistry; essential oil;

Dr. Luís Manuel Lopes Rodrigues da Silva

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1. CPIRN-UDI-IPG–Research Unit for Inland Development, Center for Potential and Innovation of Natural Resources, Polytechnic of Guarda, Av. Dr. Francisco Sá Carneiro, 506300-559 Guarda, Portugal
2. Health Sciences Research Centre (CICS-UBI), Beira Interior University, Av. Infante D. Henrique, 6201-506 Covilhã, Portugal

Interests: microbiology; food microbiology; bioactive compounds as health promotors; bioactivity; functional foods; valorization of agrofood industry by-products; circular economy

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Natural Products and Bioactive Compounds to Help in the Fight against the COVID-19 Pandemic (/journal/foods/special_issues/Compounds_COVID-19)**

Special Issue in ***Foods*: Potential Use of Edible and Medicinal Plants and Industrial Applications (/journal/foods/special_issues/Use_Edible_Medicinal_Plants)**

Special Issue in ***Foods*: Circular Economy—The Way to Make More Sustainable Food Systems (/journal/foods/special_issues/Foods_Economy)**

Dr. José A. Lopes da Silva

Website1 (https://laqv.requimte.pt/people/1727-jose_lopes_da_silva) **Website2 (https://publons.com/researcher/1204942/jose-lopes-da-silva/)** **SciProfiles (https://sciprofiles.com/profile/1205981)**

Chemistry Department, Universidade de Aveiro, Aveiro, Portugal

Interests: functional properties of polysaccharides and proteins; rheology and texture of agro-food products; edible biopolymer films and coatings; electrospun (bio)polymer nanofibers with potential application in biomedical and food-related areas; interfacial properties of colloids and ionic liquids

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Advances in Strategies to Improve Stability, Delivery, and Bioavailability of Bioactive Compounds in Foods (/journal/foods/special_issues/stability_delivery_bioavailability_bioactive_compounds)**

Dr. Trine Kastrup Dalsgaard

Website (https://pure.au.dk/portal/en/persons/trine-kastrup-dalsgaard(5627b57a-8751-4959-bbaf-dd5871851aa3).html)

Department of Food Science, Aarhus University, Agro Food Park 48, DK-8200 Aarhus, Denmark

Interests: alternative protein (plant and algea protein); dairy protein; free radical chemistry and oxidative changes in foods; analytical chemistry with mass spectrometry (LC-MS and GC-MS) in focus; metabolomics; nutrition

Prof. Dr. Marie Louise Danielsson-Tham

Website (https://www.oru.se/english/employee/marie-louise_danielsson-tham)

Department of Meal Science and Culinary Arts, Örebro Universitet, Orebro, Sweden

Interests: veterinary epidemiology; infectious disease epidemiology; zoonotic diseases; molecular epidemiology

Prof. Dr. Severino Matias De Alencara

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Department of Agri-food Industry, Food and Nutrition (LAN), Universidade de Sao Paulo, Sao Paulo 05508-220, Brazil

Interests: phenolic compounds; antioxidant activity; antimicrobial activity; natural products; bioaccessibility and bioavailability; mass spectrometry

Dr. Dario De Medici

Website (http://old.iss.it/binary/at11/cont/cv_de_medici.pdf) **SciProfiles (https://sciprofiles.com/profile/1226774)**

Department Food Safety, Nutrition and Veterinary Public Health, Istituto Superiore di Sanità (ISS) , Viale Regina Elena 299, I-00161 Rome, Italy

Interests: food microbiology; food-borne bacterial pathogens; rapid detection of foodborne pathogens; molecular methods in food microbiology; food-borne viruses

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Meat Safety Research: Microbial Risk Analysis and Foodborne Pathogens Control (/journal/foods/special_issues/Meat_Safety_Research_Microbial_Risk_Analysis_Foodborne_Pathogens_Control)**

Dr. Ivano De Noni

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Department of Food, Environmental and Nutritional Sciences (DeFENS), via G. Celoria 2, 20133 Milan, Italy

Interests: dairy science; milk; milk quality; dairy technology; milk proteins; process-structure-digestibility relationship; thermal damage; bioactive peptides; proteomics; peptidomics; mass spectrometry

Prof. Dr. Pedro Vitoriano de Oliveira

Website (https://www.iq.usp.br/portaliqusp/?q=pt-br/users/pedro-vitoriano-de-oliveira)

Department of Fundamental Chemistry, University of São Paulo (USP), 05508-000 São Paulo, Brazil
Interests: elementary determinations by inductively coupled plasma mass spectrometry (ICP-MS); inductively coupled plasma optical emission spectrometry (ICP OES); and other spectrometric techniques; molecular determinations by chromatography, chemical speciation, chemometry, authenticity and finger printing

Dr. Diana De Santis
Website (https://moodle.unitus.it/moodle/libretti/dettagli_docente.php?iddocente=287) **SciProfiles (https://sciprofiles.com/profile/710935)**
Department for Innovation in Biological, Agro-food and Forest Systems DIBAF, University of Tuscia, Viterbo, Italy
Interests: food quality; sensory analysis; volatile profile; consumer preference; bioactive compounds; antioxidant effects; essential oils; hydrolates; functional food; olive oil
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Food Flavor Chemistry and Sensory Evaluation (/journal/foods/special_issues/food_flavor_sensory_evaluation)**

Dr. Evandro Leite de Souza
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Laboratory of Food Microbiology, Department of Nutrition, Health Sciences Center, Federal University of Paraíba, Paraíba, Brazil
Interests: food safety; control of foodborne pathogens; antimicrobial compounds; bioactive molecules; probiotics; prebiotics; edible coatings; intestinal microbial ecology
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Functional Foods with Modulating Action on Metabolic Risk Factors (/journal/foods/special_issues/Functional_Foods_Metabolic)**

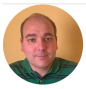
Prof. Dr. Eric A. Decker
★(https://recognition.webofsciencegroup.com/awards/highly-cited/2020/) **Website (http://www.umass.edu/foodsci/faculty/eric-decker)**
Department of Food Science, University of Massachusetts, Chenoweth Laboratory, Amherst, MA 01003, USA
Interests: functional and nutritional aspects of lipids; lipid oxidation; antioxidants and chelators
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Study on Stability and Lipid Oxidation Inhibition in Emulsified Food (/journal/foods/special_issues/lipid_oxidation_emulsified)**

Prof. Dr. Hilton Deeth
Website (http://researchers.uq.edu.au/researcher/5880) **SciProfiles (https://sciprofiles.com/profile/323049)**
School of Agriculture and Food Sciences, The University of Queensland, Brisbane, Australia
Interests: dairy science and technology; UHT processing and products; whey proteins; thermal and nonthermal processing; new product development
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Processing and Technology of Dairy Products (/journal/foods/special_issues/Processing_Technology_Dairy)**
Special Issue in ***Foods*: Technological Functionality and Applications of Dairy Ingredients (/journal/foods/special_issues/applications_of_dairy_ingredients)**
Special Issue in ***Foods*: Processing and Technology of Dairy Products Volume II (/journal/foods/special_issues/processing_dairy)**
Special Issue in ***Dairy*: Thermal Processing of Milk and Milk Products (/journal/dairy/special_issues/thermal_processing_milk)**
Special Issue in ***Foods*: Food Proteins and Bioactive Peptides: Novel Sources, Characteristic and Application (/journal/foods/special_issues/Food_Proteins_Bioactive_Peptides)**

Prof. Dr. Pascal Degraeve
Website (https://orcid.org/0000-0001-5357-3433) **SciProfiles (https://sciprofiles.com/profile/1728739)**
Université de Lyon, Laboratoire BioDyMIA (Bioingénierie et Dynamique Microbienne aux Interfaces Alimentaires) (Université Lyon 1 - ISARA Lyon Research Unit), IUT Lyon 1, Technopole Alimentec, 155 rue Henri de Boissieu, 01000 Bourg en Bresse, France
Interests: food preservation; antimicrobial biomolecules; active edible coating and packaging; dairy products; proteins; bioactive peptides
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Essential-Oil-Based Nanoformulations: An Efficient Technology to Boost the Antimicrobial Potential of Plant Essential Oils in Food Systems (/journal/foods/special_issues/Nanoformulation_Food)**

Prof. Dr. Matteo Alessandro Del Nobile
Website (https://www.unifg.it/laiff) **SciProfiles (https://sciprofiles.com/profile/182559)**
Department of Agricultural Sciences, Food and Environment, University of Foggia, Foggia, Italy
Interests: packaging; food preservation; sanitizing techniques; active compounds in the process and active packaging systems; functional food; by-product valorization
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Advanced Strategies to Preserve Quality and Extend Shelf Life of Foods (/journal/foods/special_issues/Preserve_Quality)**
Special Issue in ***Applied Sciences*: Fresh-Keeping Technology and Quality Appraisal of Dairy Products**

(/journal/applsci/special_issues/technology_and_quality_appraisal_of_dairy_products)
Special Issue in ***Foods*: Scientific Breakthroughs to Fruit and Vegetable By-Product Valorization in Food Sector (/journal/foods/special_issues/byproduct_valorization)**



Dr. José Bernal del Nozal

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Interests: chromatography; separation science; food analysis; food safety; pharmaceutical analysis; enviromental analysis; method development

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Application of Chromatography to Food Analysis (/journal/foods/special_issues/chromatography_food)**
Special Issue in ***Foods*: Application of LC-MS/MS in Food Analysis and Quality Control (/journal/foods/special_issues/mass_spectrometry_food)**

Dr. Philippe Delahaut

Website (https://www.formavet.be/d3p/wiapp?page.name=fv.cv.per.d3p&formateur=285) **SciProfiles (https://sciprofiles.com/profile/991457)**

Analytical Laboratory, CER Groupe, Rue du Point du Jour 8, 6900 Marloie, Belgium

Interests: analytical methods development and validation; immunoassay; mass spectrometry; veterinary drug residues; allergens; food security

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Novel Analytical Methods in Food Analysis (/journal/foods/special_issues/methods_food_analysis)**

Dr. Cristina Delgado-Andrade

Website (https://orcid.org/0000-0002-5748-8583) **SciProfiles (https://sciprofiles.com/profile/221208)**

Institute of Food Science, Technology and Nutrition (ICTAN), Spanish National Research Council (CSIC), Madrid, Spain

Interests: maillard reaction; glycation; chemical process contaminants; acrylamide; bioaccesibility; in vivo effects

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: New Knowledge in Analytical, Technological and Biological Aspects of the Maillard Reaction (/journal/foods/special_issues/maillard_reaction)**
Special Issue in ***Foods*: New Frontiers in Acrylamide Study in Foods: Formation, Analysis and Exposure Assessment (/journal/foods/special_issues/Acrylamide_Foods_Formation_Analysis_Exposure)**
Special Issue in ***Foods*: Maillard Reaction: New Knowledge in Process Contaminants in Foods and Effects on Biological Systems (/journal/foods/special_issues/Maillard_Reaction_Process_Contaminants_Foods_Effects_Biological_Systems)**

Dr. Charles Desmarchelier

Website (https://pastel.archives-ouvertes.fr/file/index/docid/601961/filename/Thesis_-_Charles_Desmarchelier_diffusion_partielle.pdf)
SciProfiles (https://sciprofiles.com/profile/219592)

C2VN, INRA, INSERM, Aix Marseille Université, 13005 Marseille, France

Interests: lipids; fat-soluble vitamins; carotenoids; phytochemicals; bioaccessibility; bioavailability; intestine; digestion; nutrigenetics; personnalized nutrition

Prof. Dr. Giuseppa Di Bella

Website1 (https://www.unime.it/it/cds/scienze-gastronomiche/contatti/coordinatore) **Website2 (https://www.scopus.com/authid/detail.uri?authorId=24464446300)** **SciProfiles (https://sciprofiles.com/profile/1493314)**

Department of Biomedical, Dental, Morphological and Functional Images Sciences (BIOMORF), University of Messina, Messina, Italy

Interests: contaminants in the food chain; characterization of food biactives; Mediterranean diet

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Safety and Nutritional Quality of Mediterranean Food and Food Products (/journal/foods/special_issues/Mediterranean_Food)**
Special Issue in ***Foods*: Safety and Nutritional Quality of Mediterranean Food and Food Products—2nd Edition (/journal/foods/special_issues/Mediterranean_Food_II)**

Prof. Dr. Raffaella Di Cagno

Website (https://www.unibz.it/it/faculties/sciencetechnology/academic-staff/person/37608-raffaella-di-cagno)
SciProfiles (https://sciprofiles.com/profile/680169)

Faculty of Sciences and Technology, Libera Università di Bolzano, 39100 Bolzano, Italy

Interests: [i] molecular microbiology and biotechnology of vegetable/fruit, sourdough, and cheese lactic acid bacteria; [ii] synthesis of biogenic compounds by lactic acid bacteria; [iii] transcriptomics and phenomics of lactic acid bacteria in response to plant niche environments; [iv] phenolics; phytochemicals

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Microbial Metabolic Pathways and the "Fermented Plant Foods – Human Health" Axis (/journal/foods/special_issues/fermented_plant_foods)**

Prof. Dr. Rossella Di Monaco

Website (https://www.docenti.unina.it/#!/professor/[illegible]4449204d4f4e41434f444d4e52534c37344535394639324c/riferimenti)
SciProfiles (https://sciprofiles.com/profile/[illegible])

Department of Agricultural Sciences, University of Naples Federico II, Napoli, Italy

Interests: sensory evaluation of food; new sensory methods; factors affecting consumer behavior of food; liking and consumer choice

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Sensory Methods for Food Shelf-Life (/journal/foods/special_issues/Sensory_Food_Shelf-Life)**
Special Issue in ***Foods*: Texture Sensitivity and Consumer Food Preference and Behaviour (/journal/foods/special_issues/Texture_Sensitivity)**

Prof. Dr. Yu Ding

Website (https://faculty.jnu.edu.cn/lgxy/dy_en/list.htm) **SciProfiles (https://sciprofiles.com/profile/1183859)**

Department of Food Science and Technology, Institute of Food Safety and Nutrition, College of Science & Engineering, Jinan University, Guangzhou 510632, China

Interests: foodborne pathogen; *Bacillus cereus*; risk assessment; hazardous formation; edible fungi; nutriceutical; active component; redox; neurodegenerative disease

Prof. Dr. Eva María Doménech Antich

Website (https://www.upv.es/ficha-personal/evdoan)

Institute of Food Engineering for Development (IUIAD), Department of Food Technology (DTA), Universitat Politècnica de València, Camino de Vera s/n, 46022 Valencia, Spain

Interests: quantitative risk assessment; food safety analysis; risk management

Dr. Rubén Domínguez

Website (https://orcid.org/0000-0002-2764-504X) **SciProfiles (https://sciprofiles.com/profile/479793)**

Centro Tecnológico de la Carne de Galicia, Parque Tecnológico de Galicia, rúa Galicia No. 4, San Cibrao das Viñas, 32900 Ourense, Spain

Interests: food analysis; meat and meat products; healthy meat; bioactive compounds; active packaging; chromatography; mass spectrometry; fatty acids; polyphenols; natural antioxidant extracts; food science; food technology

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Recent Research Advances in Meat Products (/journal/foods/special_issues/meat_product)**
Special Issue in ***Foods*: Food Natural Additives (/journal/foods/special_issues/food_natural_additives)**
Topical Collection in ***Foods*: Food Additives (/journal/foods/special_issues/food_additives_collection)**
Special Issue in ***Foods*: Future Challenges in Meat and Meat Products Technology (/journal/foods/special_issues/future_meat_technology)**
Topics: **New Concepts in Functional Food Product Development (/topics/New_Concepts_Functional_Food_Product_Development)**

Prof. Dr. Francesco Donsì

Website (https://sciprofiles.com/profile/1120108) **SciProfiles (https://sciprofiles.com/profile/1120108)**

Department of Industrial Engineering, University of Salerno, Via Giovanni Paolo II, 132 84084 Fisciano, Italy

Interests: nonthermal technologies; functional foods; high-pressure homogenization; bioactive compounds; nanoencapsulation; colloidal delivery systems; essential oils

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: High-Pressure Treatments for Enhancing the Techno-Functional Properties of Food Ingredients (/journal/foods/special_issues/high_pressure_food_ingredients)**

Prof. Dr. Maria João dos Ramos Fraqueza

Website (https://scholar.google.pt/citations?hl=pt-PT&pli=1&user=BYpusZEAAAAJ)

CIISA-Centro de Investigação Interdisciplinar em Sanidade Animal, Faculdade de Medicina Veterinária, Universidade de Lisboa, Avenida da Universidade Técnica, 1300-477 Lisboa, Portugal

Interests: food safety; traditional meat products; emergent technologies; protective starters

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Quality and Safety of Meat and Meat Products (/journal/foods/special_issues/Quality_Safety_Meat_Products)**

Prof. Dr. Vassilis Dourtoglou

Website (http://www.wvbs.uniwa.gr/en/faculty/dourtoglou_V/)

Wine, Vine & Beverage Sciences Dept. West Attica University, Egaleo Campus 1, Ag. Spyridonos 28, 12241 Egaleo Attica, Greece

Interests: analysis and biochemistry of natural products

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: New Methods for the Identification of Origin, Composition and Label Authentication in Foods, Beverages and Wines (/journal/foods/special_issues/Methods_Origin_Composition_Foods_Wines)**

Prof. Dr. Verica Dragović-Uzelac

Website (http://www.pbf.unizg.hr/en/departments/department_of_food_engineering/laboratory_for_drying_technologies_and_monitoring_of_biologically)

SciProfiles (https://sciprofiles.com/profile/1006322)

Faculty of Food Technology and Biotechnology, University of Zagreb, Pierottijeva 6, 10000 Zagreb, Croatia

Interests: plant bioactive molecules; natural product chemistry; antioxidants; advanced extraction techniques; essential oil; fruit quality; fruit, vegetables

and herbs processing; functional food; engineering; high-performance liquid chromatography

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Processes*: Novel Extraction Technologies for Isolation of Plant Bioactive Compounds (/journal/processes/special_issues/bioactive_compounds_plant)**

Special Issue in ***Foods*: Plant-Based Foodstuff: Recent Advances and Innovations in Food Technology (/journal/foods/special_issues/Plant-Based_Foodstuff)**

Special Issue in ***Foods*: Microencapsulation of Bioactive Compounds and Potential Application in Functional Product (/journal/foods/special_issues/microencapsulation_bioactive)**

Prof. Dr. Djamel Drider

Website (https://www.scopus.com/authid/detail.uri?authorId=6603389799) **SciProfiles (https://sciprofiles.com/profile/902040)**

UMRt BioEcoAgro 1158, Lille University, Lille, France

Interests: antimicrobial peptides synthesized by the ribosomal; probiotics; microbial ecology; alternatives to antibiotics; antibiotic resistance; animal health; food bioconservation

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***International Journal of Molecular Sciences*: Recent Advances in Antimicrobial Peptides (/journal/ijms/special_issues/AMP2020)**

Special Issue in ***Foods*: Advanced Research of Lactic Acid Bacteria in Food Field (/journal/foods/special_issues/LAB_Food)**

Special Issue in ***Microorganisms*: Bacteriocins: Academic Advances and Immediate Applications (/journal/microorganisms/special_issues/Bacteriocins_Advances)**

Special Issue in ***Microorganisms*: Bacteria and Fungi Probiotics (/journal/microorganisms/special_issues/Bacteria_Fungi_Probiotics)**

Prof. Dr. Changqing Duan

Website (https://spxy.cau.edu.cn/col/col5222/index.html) **SciProfiles (https://sciprofiles.com/profile/88226)**

College of Food Science and Nutritional Engineering, China Agricultural University, Beijing 100083, China

Interests: volatiles; phenolics; winemaking techniques; viticulture; grape secondary metabolism; sensory analysis

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Advances in Wine Flavor Chemistry and Its Metabolic Mechanism (/journal/foods/special_issues/wine_metabolic)**

Prof. Dr. Maria Paula Duarte

Website (https://www.dctb.fct.unl.pt/pessoas/docentes/maria-paula-duarte) **SciProfiles (https://sciprofiles.com/profile/323466)**

Nova School of Science and Technology, Universidade NOVA de Lisboa, Caparica, Portugal

Interests: foods bioactive properties; natural antioxidants and preservatives compounds; food nutritional value; fortified foods; food toxicology; bioactive compounds

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Functional and Fortified Foods (/journal/foods/special_issues/Functional_Fortified_Foods)**

Prof. Dr. Montserrat Dueñas Paton

Website (http://campus.usal.es/~gip/Directorio.html) **SciProfiles (https://sciprofiles.com/profile/143688)**

Grupo de Investigación en Polifenoles, Departamento de Química Analítica, Nutrición y Bromatología, Facultad de Farmacia, Universidad de Salamanca, E37007 Salamanca, Spain

Interests: characterization of phenolic compounds in plant foods; liquid chromatography (HPLC) mass spectrometry analysis; technological processes in order to improve the quality of legumes; structural analysis and physico-chemical properties in red wines; bioavailability and biological activity of dietary flavonoids; influence of phenolic compounds on sensorials characteristics (astringency)

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Agricultural and Food Waste: Analysis, Characterization, and Extraction of Bioactive Compounds and Their Possible Utilization (/journal/foods/special_issues/Agricultural_Food_Waste_Analysis_Characterization_Extraction_Bioactive_Compounds_Utilization)**

Special Issue in ***Foods*: Applications of Natural Products in Foods (/journal/foods/special_issues/natural_products_food)**

Special Issue in ***Foods*: New Trends for the Adaption of Agri-Food Industries to Climatic Change (/journal/foods/special_issues/New_Trends_Adaption_Agri_Food_Industries_Climatic_Change)**

Dr. Didier Dupont

★ (https://recognition.webofscience.com/awards/highly-cited/2020/) **Website (https://orcid.org/0000-0001-5304-6561)**

SciProfiles (https://sciprofiles.com/profile/1231958)

INRAE, Institut Agro, UMR Science and Technology of Milk and Eggs, 65 rue de Saint-Brieuc, 35000 Rennes, France

Interests: food digestion; bioactive peptides; nutrient bioavailability; food structure; milk and dairy products

Prof. Dr. Gary Dykes

Website (https://agriculture.uq.edu.au/profile/7720/gary-dykes) **SciProfiles (https://sciprofiles.com/profile/2215333)**

School of Agriculture and Food Sciences, University of Queensland, St Lucia, QLD 4072, Austrilia
Interests: foodborne pathogenic bacteria; biofilms; Campylobacter; Salmonella; antimicrobials

Prof. Dr. Mia Eeckhout
Website (https://www.ugent.be/bw/foodscience/en/research/faculty/miaeeckhout) **SciProfiles (https://sciprofiles.com/profile/1128130)**
Department of Food Technology Safety and Health, Faculty Bioscience Engineering, Ghent University, Gent, Belgium
Interests: food; bakery products; shelf-life; mycotoxins; wheat; antifungal activity
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Advanced Research in Cereals and Pseudo-Cereals: Functional and Nutritional Features (/journal/foods/special_issues/Cereals_Pseudo-Cereals_Functional_Nutritional_Features)**

Prof. Dr. Peter R. Ellis
Website (https://kclpure.kcl.ac.uk/portal/peter.r.ellis.html)
Biopolymers Group, Faculty of Life Sciences & Medicine, King's College London, Franklin-Wilkins Building, 150 Stamford Street, London SE1 9NH, UK
Interests: structure and function of plant food polysaccharides; dietary fibre; mechanisms of starch digestion; gut function and postprandial metabolism

Prof. Dr. Tatiana Emanuelli
Website (https://ufsmpublica.ufsm.br/docente/11274) **SciProfiles (https://sciprofiles.com/profile/1679018)**
Department of Food Technology and Science, Center of Rural Sciences, Federal University of Santa Maria, Santa Maria, RS 97105-900, Brazil
Interests: phenolic compounds; carotenoids; bioaccessibility; bioavailability; bioactivity; antioxidant

Prof. Dr. Ana Escudero
Website (https://ia2.unizar.es/personal/ana-maria-escudero-carra-0)
Departamento de Química Analítica, Universidad de Zaragoza, Zaragoza, Spain
Interests: wine; aroma; enology; food chemistry

Dr. Olga Escuredo
Website (https://orcid.org/0000-0001-6156-9274) **SciProfiles (https://sciprofiles.com/profile/20448)**
Department of Vegetal Biology and Soil Science, Faculty of Science, University of Vigo, As Lagoas, 32004 Ourense, Spain
Interests: characterization of honeybee products; melissopalynology; unifloral honeys; physicochemical properties; sensorial characterization; healthy compounds
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Honey: Chemical Composition, Stability and Authenticity (/journal/foods/special_issues/Honey_Identification_Compounds)**
Special Issue in ***Foods*: Authenticity of Honey: Characterization, Bioactivities and Sensorial Properties (/journal/foods/special_issues/Authenticity_Honey_Characterization_Bioactivities_Sensorial)**
Special Issue in ***Veterinary Sciences*: Honeybee Products for Animal Welfare (/journal/vetsci/special_issues/Honeybee_Products_for_Animal_Welfare)**
Special Issue in ***Foods*: Authenticity of Honey: Characterization, Bioactivities and Sensorial Properties Series II (/journal/foods/special_issues/Authenticity_Honey)**

Prof. Dr. Carlos Esquerre
Website (https://www.ucd.ie/biosystems/about/ourpeople-researchstaff/) **SciProfiles (https://sciprofiles.com/profile/43376)**
School of Biosystems and Food Engineering, University College Dublin, Dublin 4, Ireland
Interests: hyperspectral imaging; NIR spectroscopy; chemometrics; multivariate; data analysis; machine learning; image analysis; novel sensors

Dr. Joaquín Gómez Estaca
Website (http://www.ictan.csic.es) **SciProfiles (https://sciprofiles.com/profile/1158718)**
Institute of Food Science, Technology and Nutrition (ICTAN, CSIC), Madrid, Spain
Interests: valorization; encapsulation; edible films; active packaging; seafood products
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Use of Seafood Byproducts to Obtain Ingredients with Bioactive or Technological Functionality for the Design of Foods (/journal/foods/special_issues/Use_Seafood_Byproducts_Obtain_Ingredients_Bioactive_Technological_Functionality_Design_Foods)**

Prof. Dr. María Jose Esteve
Website (https://www.uv.es/uvweb/universidad/es/ficha-persona-1285950309813.html?p2=maesmas)

SciProfiles (https://sciprofiles.com/profile/493214)
Nutrition and Food Chemistry Area, Faculty of Pharmacy, University of Valencia, Av. Vicent Andrés Estellés, S/N, 46100 Burjassot, Spain
Interests: natural antioxidants; valorization of agrofood industry co-products; sustainable extraction; functional food
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Current and Future Prospects for the Use of Pulsed Electric Field in the Food Industry (/journal/foods/special_issues/pluse)**
Special Issue in ***Foods*: Bioactive Food Ingredients for Safe and Health-Promoting Functional Foods (/journal/foods/special_issues/Bioactive_Food_Ingredients_Safe_Health_Promoting_Functional_Foods)**
Special Issue in ***Foods*: Extraction, Characterization and Application of Natural Product in Foods (/journal/foods/special_issues/Extraction_Characterization_Application_Natural_Product)**
Special Issue in ***Foods*: Extraction, Characterization and Application of Natural Product in Foods—Volume II (/journal/foods/special_issues/Natural_Product_Foods_Volume_II)**

Dr. Mario Estévez
Website (https://www.unex.es/conoce-la-uex/centros/veterinaria/centro/profesores/info/profesor?id_pro=mariovet)
SciProfiles (https://sciprofiles.com/profile/794191)
IPROCAR Research Institute, University of Extremadura, Avda Universidad s/n 10003, Caceres, Spain
Interests: protein oxidation; lipid oxidation; maillard Reaction; muscle foods; phytochemicals; natural antioxidants; food biochemistry; nutrition
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Protein Oxidation in Foods: Mechanisms, Consequences and Antioxidant Solutions (/journal/foods/special_issues/oxidation_protein)**

Prof. Dr. Anne-Sylvie Fabiano-Tixier
Website (https://www6.paca.inrae.fr/sqpov_eng/Teams-Staff/Staff/Staff-INRAE-AU)
Université d'Avignon et des Pays de Vaucluse, INRAE, UMR408, GREEN Team Extraction, F-84000 Avignon, France
Interests: green extraction of natural products; green chemistry; bioactive compounds
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Novel Food Processing and Extraction Technologies of High-Added Value Compounds from Plant Materials (/journal/foods/special_issues/Novel_Food_Processing_Extraction_Technologies_High-Added_Value_Compounds_Plant_Materials)**
Special Issue in ***Foods*: The Sustainable and Innovative Techniques for Extraction of Natural Food (/journal/foods/special_issues/extraction_natural_food)**

Prof. Dr. Michele Faccia
Website (https://www.uniba.it/docenti/faccia-michele) SciProfiles (https://sciprofiles.com/profile/691655)
Department of Soil, Plant and Food Sciences, University of Bari, Via Amendola 165/A, 70126 Bari, Italy
Interests: food biotechnology; dairy science; milk; milk quality; dairy management; dairy technology; milk proteins
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Chemical and Technological Characterization of Dairy Products (/journal/foods/special_issues/Chemical_Technological_Characterization_Dairy)**
Special Issue in ***Animals*: New Insights into the Milk (/journal/animals/special_issues/insights_milk)**

Prof. Dr. Pasquale Massimiliano Falcone
Website (http://www.univpm.it/pasquale.massimiliano.falcone) SciProfiles (https://sciprofiles.com/profile/1318574)
Department of Agricultural, Food and Environmental Sciences, University Polytechnical of Marche, 60121 Ancona, Italy
Interests: food rheology; food texture; innovative approach to traditional foods typing; sustainable extension of food shelf-life; emerging technologies for grape, milk, and cereal derivatives
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Emerging Approaches and Technologies Linking Food Structure to Food Quality (/journal/foods/special_issues/Emerging_Approaches_Technologies_Linking_Food_Structure_Food_Quality)**
Topics: **Alcoholic Beverage Research (Agriculture, Processing, Business and Circular Economy, Climate Effect) (/topics/Alcoholic_Beverage_Research)**

Dr. Zhongxiang Fang
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Faculty of Veterinary and Agricultural Sciences, University of Melbourne, Parkville, Australia
Interests: food edible coating and food safety; food science & technology

Prof. Dr. Yong Fang
Website (http://spgc.nufe.edu.cn/info/1021/1490.htm)
1. College of Food Science and Engineering, Nanjing University of Finance and Economics, Nanjing 210023, China
2. Collaborative Innovation Center for Modern Grain Circulation and Safety, Nanjing University of Finance and Economics, Nanjing 210023, China
3. Key Laboratory of Grains and Oils Quality Control and Processing, Nanjing University of Finance and Economics, Nanjing 210023, China
Interests: selenium nutrition; grain safety analytical method; high value utilization technology of grain

Prof. Dr. Mohamed A. Farag
Website1 (https://www.researchgate.net/profile/Mohamed-Farag-20) Website2 (https://www.scopus.com/authid/detail.uri?authorId=7006035865) SciProfiles (https://sciprofiles.com/profile/247941)
Department of Pharmacognosy, College of Pharmacy, Cairo University, Cairo 11562, Egypt
Interests: nutraceuticals; metabolomics; natural products; quality control; drug discovery
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Molecules*: Expanding the Potential of Metabolomics for Under Investigated Organisms and in Drug Discovery (/journal/molecules/special_issues/metabolomics)**
Special Issue in ***Foods*: Recent Trends and Applications of Metabolomics in Food Analysis, Authentication and Process Monitoring (/journal/foods/special_issues/metabolomics_foods)**
Special Issue in ***Foods*: Recent Trends and Applications of Metabolomics in Food Analysis, Process Monitoring, and Gut Interaction (/journal/foods/special_issues/Metabolomics_Food_Gut)**

Prof. Dr. Adriana Farah
Website (http://www.ppgn.ufrj.br/index.php/en/academic-structure/faculty/)
Institute of Nutrition, Universidade Federal do Rio de Janeiro, Rio de Janeiro, Brazil
Interests: coffee; food chemistry; bioactivity

Dr. Asgar Farahnaky
Website (https://www.rmit.edu.au/contact/staff-contacts/academic-staff/f/farahnaky-associate-professor-asgar) SciProfiles (https://sciprofiles.com/profile/899854)
School of Science, RMIT University, Melbourne, VIC 3083, Australia
Interests: food innovation; advanced food processing technologies; food physics and rheology; value addition to foods; functional foods; hydrocolloids; food nanotechnology
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Emerging Non-Thermal Food Processing Technologies (/journal/foods/special_issues/Emerging_Non-thermal_Food_Processing_Technologies)**
Special Issue in ***Foods*: Emerging Thermal Food Processing Technologies (/journal/foods/special_issues/Emerging_Thermal_Food_Processing_Technologies)**

Dr. Anthony Fardet
Website (https://www6.clermont.inrae.fr/unh_eng/Research/Teams/CHARGES-DE-MISSION/Dr-Anthony-Fardet) SciProfiles (https://sciprofiles.com/profile/131078)
INRA, Unit of Human Nutrition, Clermont-Ferrand-Theix-Lyon Research Center, 63122 Saint Genès-Champanelle, France
Interests: preventive and holistic nutrition; plant-based food health potential; cereal-based food products; processing and nutritional values; antioxidants; lipotropes; fibre
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Coarse Food Grain (/journal/foods/special_issues/coarse-food-grain)**

Dr. Cristina A. Fente
Website (https://orcid.org/0000-0002-8676-8816) SciProfiles (https://sciprofiles.com/profile/881452)
Department of Analytical Chemistry, Nutrition, and Bromatology, Faculty of Veterinary Science, University of Santiago de Compostela, Lugo, Spain
Interests: food safety; analytical chemistry; veterinary drugs; human nutrition; carotenoids; mycotoxins; chromatography; fluorescence detection; mass spectrometry; antimicrobial resistance; microbiological quality

Prof. Dr. Juan Pablo Fernández-Trujillo
Website (https://personas.upct.es/perfil/juanp.fdez) SciProfiles (https://sciprofiles.com/profile/48430)
Department of Agronomical Engineering, Technical University of Cartagena (UPCT), ETSIA, Paseo Alfonso XIII, 48 Cartagena, Spain
Interests: postharvest biology and technology of fresh produce; fruit quality; quality-oriented breeding; aroma volatiles; melon

Dr. Vânia Borges Ferreira
Website (https://www.cbqf.esb.ucp.pt/en/CV-Vania-Borges-Ferreira) SciProfiles (https://sciprofiles.com/profile/2043689)

Centre for Biotechnology and Fine Chemistry (CBQF), Universidade Católica Portuguesa, Porto, Portugal
Interests: microbiology; food safety; foodborne pathogens; bacterial stress response; molecular strain typing methods; virulence and resistance genes; bacteriophages

Prof. Dr. Isabel Ferreira
Website (https://laqv.requimte.pt/people/439-isabel_maria_pinto_leite_viegas_oliveira_ferreira)
SciProfiles (https://sciprofiles.com/profile/1002723)
LAQV/REQUIMTE - Laboratório de Bromatologia e Hidrologia, Departamento de Ciências Químicas, Faculdade de Farmácia da Universidade do Porto, 4099-313 Porto, Portugal
Interests: food quality/authenticity; impact of beneficial and harmful compounds on dietary patterns and sustainable foods; chemical contaminants; analytical methods; in vitro gastro-intestinal digestion; sensory analysis; bioactive food compounds
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Polycyclic Aromatic Hydrocarbons from "Fork" to the Human Health (/journal/foods/special_issues/polycyclic_aromatic_hydrocarbons_food)**

Dr. Pasquale Filannino
Website (https://www.uniba.it/docenti/filannino-pasquale) **SciProfiles (https://sciprofiles.com/profile/214864)**
Department of Soil, Plant and Food Science, University of Bari Aldo Moro, 70126 Bari, Italy
Interests: lactic acid bacteria; yeasts; fermentation; metabolomics; functional foods and beverages; bioactive compounds; phenolics; phytochemicals; novel foods; food technology
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Beverages*: Exopolysaccharides from Lactic Acid Bacteria and Bifidobacteria: Biosynthesis, Techno-Functional Role, and Novel Applications in Beverages (/journal/beverages/special_issues/Lactic_Acid_Exopolysaccharides)**
Special Issue in ***Foods*: Microbial Metabolic Pathways and the "Fermented Plant Foods – Human Health" Axis (/journal/foods/special_issues/fermented_plant_foods)**

Prof. Dr. Francesca De Filippis
Website (https://www.docenti.unina.it/#!/professor/4652414e434553434144452046494c495050495344464c464e4338374c36384638333951/riferimenti)
Department of Agricultural Sciences, University of Naples Federico II, Naples, Italy
Interests: human microbiome; food fermentation; food microbiota; food spoilage
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Fermented Foods, the Gut Microbiome and Human Health (/journal/foods/special_issues/Fermented_Gut_Health)**

Prof. Dr. Dennis Fiorini
Website (https://docenti.unicam.it/pdett.aspx?ids=N&tv=d&UteId=523)
School of Science and Technology, Chemistry Division, University of Camerino, Camerino, Italy
Interests: food chemistry; food safety and quality; lipid science
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Bioactive Compounds and Quality of Olive Oil (/journal/foods/special_issues/Bioactive_Compounds_Quality_Olive_Oil)**

Prof. Dr. Lutz Fischer
Website (https://enzyme-biotechnology.uni-hohenheim.de/en/english) **SciProfiles (https://sciprofiles.com/profile/1446855)**
Institute of Food Science and Biotechnology, Department of Biotechnology and Enzyme Science, University of Hohenheim (Stuttgart), Garbenstr. 25, D-70593 Stuttgart, Germany
Interests: enzymatic processes; microbial enzymes; food enzymes; enzymatic analysis; enzyme technology; production of enzymes; enzyme immobilisation

Prof. Dr. Susana Fiszman
Website (https://www.iata.csic.es/es/noticias/susana-fiszman-recibe-el-premio-de-colaboradores-mas-destacados-en-investigacion-sobre)
Institute of Agrochemistry and Food Technology, Spanish National Research Council, Valencia, Spain
Interests: food texture; sensory perception; food structures
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: The Contribution of Food Oral Processing (/journal/foods/special_issues/food-oral)**
Special Issue in ***Foods*: Oral Functions and Food Texture Perception (/journal/foods/special_issues/Oral_Functions_Food_Texture_Perception)**

Prof. Dr. Marco Flôres Ferrão

Website (http://lattes.cnpq.br/7552747227876113) SciProfiles (https://sciprofiles.com/profile/37532)

Instituto de Química, Universidade Federal do Rio Grande do Sul, Av. Bento Gonçalves, Porto Alegre 9500, Brazil

Interests: chemometrics; instrumental analysis; image analysis; molecular spectroscopy; beverages; multivariate analysis; experimental design

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods***: Spectroscopy Analysis for Foods (/journal/foods/special_issues/Spectroscopy_Analysis_Foods)

Dr. Mónica Flores Llovera

Website (https://www.iata.csic.es/en/staff/monica-flores-llovera) SciProfiles (https://sciprofiles.com/profile/1371230)

Institute of Agrochemistry and Food Technology (IATA-CSIC), Avda Agustin Escardino 7, 46980 Paterna (Valencia), Spain

Interests: meat quality; meat processing; fermented meats; flavour; aroma; olfactometry

Dr. Péter Fodor

Website (http://kemia.etk.szie.hu/munkatarsaink/oktatok/dr-fodor-peter)

Faculty of Food Science, Department of Applied Chemistry, Szent István University, Budapest, Hungary

Interests: identification of fungal composts and toxic components of fungi; analysis of chemical risks of food safety; verification of the origin of food samples

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods***: Application of Spectroscopy in Food Contamination (/journal/foods/special_issues/spectroscopy_contamination)

Prof. Dr. Adriana Franca

Website (https://www.webofscience.com/wos/author/record/456634) SciProfiles (https://sciprofiles.com/profile/1761714)

PPGCA, Universidade Federal de Minas Gerais, Av. Antônio Carlos, 6627, Belo Horizonte, MG 31270-901, Brazil

Interests: coffee; agricultural wastes; valorization of byproducts; spectroscopic methods

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods***: Coffee and Coffee Byproducts: Processing, Quality, Nutritional and Health Aspects (/journal/foods/special_issues/coffee_byproducts)

Dr. Piero Franceschi

Website (https://en.unipr.it/ugov/person/90301) SciProfiles (https://sciprofiles.com/profile/917641)

Department of Veterinary Science, University of Parma, Strada del Taglio 10, I-43126 Parma, Italy

Interests: quality of milk and cheese; dairy yield and cheesemaking efficiency; proteolysis, lipolysis and glycolysis in cheeses; effect of animal breed on milk quality and on its dairy properties; effect of milk cooling on its quality and its dairy properties; effect of milk somatic cells content on its chemical and technological properties

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Animals***: New Insights into the Milk (/journal/animals/special_issues/insights_milk)

Special Issue in ***Foods***: New Insights into Milk and Dairy Products: Quality and Sustainability (/journal/foods/special_issues/milk_dairy_quality_sustainability)

Dr. Daniel Franco Ruiz

Website (https://orcid.org/0000-0002-0093-7042) SciProfiles (https://sciprofiles.com/profile/92847)

Meat Technology Centre of Galicia, Ourense, Spain

Interests: food chemistry; analytical chemistry; food technology; sensory analysis; natural antioxidants; proteomics

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Molecules***: Food Proteins and Peptides Focused on Functional and Bioactive Properties (/journal/molecules/special_issues/Food_Protein)

Special Issue in ***Antioxidants***: Advances in Natural Antioxidants for Food Improvement (/journal/antioxidants/special_issues/Antioxidants_Food_Improvement)

Special Issue in ***Biomolecules***: Lipids, Proteins and Bioactive Peptides in Food: A Themed Issue Dedicated to Dr. José M. Lorenzo (/journal/biomolecules/special_issues/Honorary_JML)

Special Issue in ***Antioxidants***: Advances in Natural Antioxidants for Food Improvement Volume 2 (/journal/antioxidants/special_issues/Antioxidants_Food_Improvement_Two)

Prof. Dr. Alessandra Fratianni

Website (http://docenti.unimol.it/index.php?u=alessandra.fratianni) SciProfiles (https://sciprofiles.com/profile/716872)

DiAAA, Università degli Studi del Molise, Via De Sanctis, 86100 Campobasso (CB), Italy

Interests: vegetables; fruits; cereals; bioactive compounds; tocols; carotenoids; vitamins; technological treatments; drying

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods***: Current Advances on the Effects of Thermal Processing on Bioactive Compounds in Fruits and Vegetables (/journal/foods/special_issues/thermal_bioactive_fruits_vegetables)

Dr. Jesus Maria Frias

Website (http://www.ditsports.ie/eshi/people/staffprofiles/staffname,113343,en.html) SciProfiles (https://sciprofiles.com/profile/629204)

School of Food Science and Environmental Health, Environmental Sustainability and Health Institute, Dublin Institute of Technology, Dublin, Ireland

Interests: mathematical modelling of biological processes of food; food product variability and shelf life; postharvest technology; drying technologies; quality assurance in food studies

Prof. Dr. Domenico Gabriele

Website (https://www.unical.it/storage/teachers/gAAAAABiP_E5jSYhTx13a7LfPJP4h8H9t3a2tCp9R-O256ObcybfOFt5WpHMkgvMF1Kz3NMYEcFYvroKSpidwj2lodQE3wQlng==/) SciProfiles (https://sciprofiles.com/profile/1564591)

Department of Computer, Modelling, Electronic and System Engineering, University of Calabria, 87036 Rende CS, Italy

Interests: food engineering; rheology; emulsions; food gels; organogels; bigels; dough; interfacial rheology; chemical engineering

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods***: Food Rheology and Applications in Food Product Design (/journal/foods/special_issues/food_rheology_applications)

Dr. Mohammed Gagaoua

Website (https://www.teagasc.ie/contact/staff-directory/g/mohammed-gagaoua-/) SciProfiles (https://sciprofiles.com/profile/166107)

Food Quality and Sensory Science Department, Teagasc Ashtown Food Research Centre, Ashtown, Dublin 15, Ireland

Interests: foodomics; meat science; proteomics; muscle and meat biochemistry; biomarkers of meat quality; novel strategies to improve meat quality; meat tenderization; meat products; rearing practices and beef quality

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods***: Recent Advances in OMICs Technologies and Application for Ensuring Meat Quality, Safety and Authenticity (/journal/foods/special_issues/omics_meat)

Special Issue in ***Animals***: Recent Advances in Camelids and their Products: Main Challenges and Strategies for Sustainable Development of One-Humped Dromedary Camel (/journal/animals/special_issues/one-humped_dromedary_camel)

Special Issue in ***Foods***: Recent Advances in Effects of Slaughter Stress on the Quality of Meat and Meat Products (/journal/foods/special_issues/slaughter_stress_meat_quality)

Dr. Charis M. Galanakis

★(https://recognition.webofsciencegroup.com/awards/highly-cited/2020/) Website (https://orcid.org/0000-0001-5194-0818) SciProfiles (https://sciprofiles.com/profile/80695)

Department of Research & Innovation, Galanakis Laboratories, Skalidi 34, GR-73131, Chania, Greece

Interests: food recovery; food waste; natural products; phytochemical analysis; polyphenols; membrane technologies

Dr. Ren-You Gan

Website (https://www.researchgate.net/profile/Ren_You_Gan) SciProfiles (https://sciprofiles.com/profile/80207)

Research Center for Plants and Human Health, Institute of Urban Agriculture, Chinese Academy of Agricultural Sciences, Chengdu, China

Interests: food authentication; phytochemical; food quality; bioactivity; analytical chemistry

Special Issues, Collections and Topics in MDPI journals

Topical Collection in ***Antibiotics***: Antimicrobial Resistance and Anti-Biofilms (/journal/antibiotics/special_issues/anti-Biofilms)

Special Issue in ***Life***: Study of Gut Microbiota in the Regulation of Diseases and Health by Natural Products (/journal/life/special_issues/Gut_Microbiotas)

Special Issue in ***Antibiotics***: The Antimicrobial and Antivirulent Effects of Natural Products and Their Nanoparticles (/journal/antibiotics/special_issues/Nano_Antibiotics)

Special Issue in ***Foods***: Health Benefits of Dietary Polysaccharides on Metabolic Disorders via Regulating Gut Microbiota (/journal/foods/special_issues/dietary_polysaccharides_metabolic_disorders)

Special Issue in ***Foods***: Food Fraud as a Global Problem: Advanced Analytical Tools to Detect Species, Country of Origin and Adulterations (/journal/foods/special_issues/food_authenticity)

Special Issue in ***Antioxidants***: Natural and Modified Polysaccharides: Potential Antioxidants and Applications (/journal/antioxidants/special_issues/Polysaccharides_Antioxidants)

Dr. Beatriz Gandul-Rojas

Website (https://www.ig.csic.es/es/clorofilas-y-carotenoides-en-alimentos/) SciProfiles (https://sciprofiles.com/profile/562298)

Group of Chlorophylls and Carotenoids in Foods,Food Phytochemistry Department, Instituto de la Grasa, CSIC, Edif. 46, Ctra. de Utrera km. 1, 41013 Seville, Spain

Interests: chlorophylls; chlorophyll derivatives; carotenoids; changes in food processing; chemistry and biochemistry of pigments; colorants; metal-

chlorophyll complexes; metabolic process; table olives; olive oil

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Research on Characterization and Processing of Table Olives (/journal/foods/special_issues/table_olives)**

Special Issue in ***Foods*: Advanced Research on the Green Color of Processed Foods (/journal/foods/special_issues/Green_Color_Processed_Foods)**

Dr. Adil Gani

Website (http://foodscience.uok.edu.in/Main/ProfilePage.aspx?Profile=016)

Department of Food Science and Technology, University of Kashmir, Srinagar, JK 190006, India

Interests: encapsulation; targeted delivery of bioactives; functional foods; macromolecule characterization; starch; proteins; glucan; nano-reduction of macromolecules

Dr. Raquel Garcia

Website (https://orcid.org/0000-0002-7000-0255) **SciProfiles (https://sciprofiles.com/profile/4299)**

Mediterranean Institute for Agriculture, Environment and Development & Departamento de Fitotecnia, Escola de Ciências e Tecnologia, Universidade de Évora, Pólo da Mitra, Évora, Portugal

Interests: olive oil; volatile compounds; chromatography; geographic origin; varietal origin; food analysis; pesticides; MIP technology

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: New Insights into Specificity, Authenticity and Traceability Analysis of Olive Oils (/journal/foods/special_issues/Specificity_Authenticity_Traceability_Olive_Oils)**

Prof. Dr. Julie Garden-Robinson

Website (https://www.ndsu.edu/hnes/faculty_and_staff/julie_garden_robinson/)

Nutrition & Food Safety, North Dakota State University, Fargo, ND, USA

Interests: food science; food safety; applied nutrition for all ages

Dr. Andrea Garmyn

Website (https://www.canr.msu.edu/people/andrea-j-garmyn) **SciProfiles (https://sciprofiles.com/profile/1141358)**

Department of Food Science and Human Nutrition, College of Agriculture and Natural Resources, Michigan State University, 426 Auditorium Road, East Lansing, MI 48824, USA

Interests: meat; eating quality; palatability; consumers; sensory evaluation; meat processing; tenderness; flavor; beef; lamb

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Postmortem Factors Affecting Meat Quality (/journal/foods/special_issues/Postmortem_Meat)**

Dr. Mohsen Gavahian

Website (https://publons.com/researcher/1450264/mohsen-gavahian/) **SciProfiles (https://sciprofiles.com/profile/796365)**

Department of Food Science, National Pingtung University of Science and Technology, Pingtung, Taiwan

Interests: emerging food processing technologies; ohmic heating; cold plasma; ultrasound; waste valorization; extraction

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Emerging Non-Thermal Food Processing Technologies (/journal/foods/special_issues/Emerging_Non-thermal_Food_Processing_Technologies)**

Special Issue in ***Foods*: Emerging Thermal Food Processing Technologies (/journal/foods/special_issues/Emerging_Thermal_Food_Processing_Technologies)**

Special Issue in ***Molecules*: Emerging Food Processing and Novel Approaches for Extraction and Application of Bioactive Compounds (/journal/molecules/special_issues/Approaches_Extraction_Bioactive)**

Dr. Rafael Gavara

Website (https://www.iata.csic.es/en/staff/rafael-jose-gavara-clemente)

Packaging Group, Instituto de Agroquímica y Tecnología de Alimentos, CSIC, Paterna, Spain

Interests: food packaging interactions; packaging materials; packaging design; packaging technologies; food shelf-life; active packaging; intelligent packaging; MAP

Dr. Laura Gazza

Website (https://www.crea.gov.it/en/web/ingegneria-e-trasformazioni-agroalimentari/-/laura-gazza)

SciProfiles (https://sciprofiles.com/profile/393559)

CREA - Research Centre for Engineering and Agro-Food Processing, Via Manziana, 30 00189 Rome, Italy
Interests: wheat; minor cereals; cereal quality; gluten; gluten intolerances; gluten-free; pasta; cereals processing; bioactive compounds; functional foods; plant biotechnology; breeding for quality
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Innovative Pasta with High Nutritional and Health Potential (/journal/foods/special_issues/pasta_nutritional_healthy)**
Special Issue in ***Foods*: Contribution of Minor Cereals to Sustainable Diets and Agro-Food Biodiversity (/journal/foods/special_issues/minor_cereals_sustainable_biodiversity)**

Dr. Andrew G. Gehring
Website (https://www.ars.usda.gov/people-locations/person/?person-id=1956) **SciProfiles (https://sciprofiles.com/profile/34846)**
Molecular Characterization of Foodborne Pathogens, Agricultural Research Service, United States Department of Agriculture, Wyndmoor, PA, USA
Interests: food safety; rapid methods; biosensors; immunoassays; sample preparation; multiplexed detection and identification of zero tolerance foodborne pathogens
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Advances in Foodborne Pathogen Analysis (/journal/foods/special_issues/foodborne_pathogen_analysis)**
Special Issue in ***Foods*: Advances in Foodborne Pathogen Analysis—Second Volume (/journal/foods/special_issues/foodborne_pathogen_volume_II)**

Dr. Zlatina Genisheva
Website (https://www.ceb.uminho.pt/People/Details/cb59cf2b-aa38-41b6-b8f5-0b8d26be30c6)
SciProfiles (https://sciprofiles.com/profile/1141430)
Centre of Biological Engineering, Universidade do Minho, Braga, Portugal
Interests: Industrial Engineering; Bioprocesses; Agro-industrial residues; Food Biotechnology; Innovative extraction methods; Green chemistry
Special Issues, Collections and Topics in MDPI journals
Special Issue in ***Foods*: Extraction and Analytical Method Research of Bioactive Compounds in Plant Foods (/journal/foods/special_issues/Extraction_Analytical_Bioactive_Compounds_Plant_Foods)**
Special Issue in ***Molecules*: Sustainable Bioactive and Functional Molecules from Agri-Food Waste: A Tour to Applications (/journal/molecules/special_issues/Bioactive_Agrifood)**

Dr. Saji George
Website (https://safe-nanolaboratory.wixsite.com/safe-nanolab)
Canada Research Chair in Sustainable Nanotechnology for Food and Agriculture, Department of Food Science and Agricultural Chemistry, Macdonald-Stewart Building, Room-1039, Macdonald Campus, McGill University, 21,111 Lakeshore, Ste Anne de Bellevue, QC H9X 3V9, Canada
Interests: food safety- chemical and microbial

Prof. Dr. Vincenzo Gerbi
Website (https://www.unito.it/persone/Vincenzo%20Gerbi)
Department of Agriculture, Forestry and Food Science, University of Turin, Grugliasco, Italy
Interests: wine technology; wine chemistry; grape phenols; grape and wine aromas

Dr. Geneviève Gésan-Guiziou
Website (https://www6.rennes.inrae.fr/stlo_eng/Personnel/G/GESAN-GUIZIOU-Genevieve) **SciProfiles (https://sciprofiles.com/profile/2224376)**
INRAE, Institut Agro, UMR Science and Technology of Milk and Eggs, 65 rue de Saint-Brieuc, 35000 Rennes, France
Interests: membrane processes; membrane fouling; eco-design; multi-objectve optimization; dairy technology; milk and dairy products; process engineering

Dr. Simone Giacosa
Website (https://www.unito.it/persone/simone.giacosa) **SciProfiles (https://sciprofiles.com/profile/445313)**
Dipartimento di Scienze Agrarie, Forestali e Alimentari, Università degli Studi di Torino, Largo Braccini 2, 10095 Grugliasco, Italy
Interests: wine; phenolic compounds; anthocyanins; wine color; enology

Dr. Efstathios Giaouris

Website (https://scholar.google.com/citations?user=Em1A_iMAAAAJ&hl=en&oi=ao) **SciProfiles (https://sciprofiles.com/profile/306002)**

Department of Food Science and Nutrition, Faculty of the Environment, University of the Aegean, Mytilene, Greece

Interests: food hygiene and safety; natural antimicrobials; sustainable microbial control; beneficial microorganisms; biofilms; intercellular interactions and communication; bacterial stress adaptation; virulence and pathogenesis

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: The Role of Biofilms in the Development and Dissemination of Microbial Resistance within the Food Industry (/journal/foods/special_issues/Food_Industry)**

Special Issue in ***Molecules*: Biofilm Control (/journal/molecules/special_issues/Biofilm_Control)**

Dr. Ioannis Giavasis

Website (https://scholar.google.com/citations?user=26vsXOIAAAAJ&hl=en&oi=ao) **SciProfiles (https://sciprofiles.com/profile/173953)**

Department of Food Science and Nutrition, University of Thessaly, Volos, Greece

Interests: microbial physiology; fermentation technology; natural antimicrobials; food preservation and safety; bioprotection and biopreservation; probiotics and prebiotics; bioactive microorganisms; medicinal fungi

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Food Bioprotection and Biopreservation: Protective Cultures, Bacteriocins, Bacteriophages, Bdellovibrios (/journal/foods/special_issues/food_bioprotection_biopreservation_cultures_bacteriophages)**

Prof. Dr. Robert G. Gilbert

Website (http://www.uq.edu.au/gilbertgroup/) **SciProfiles (https://sciprofiles.com/profile/576928)**

1. Centre for Nutrition & Food Sciences, The University of Queensland, Brisbane, QLD 4072, Australia
2. College of Agriculture, Yangzhou University, Yangzhou, China

Interests: starch; glycogen; digestibility; resistant starch; digestion kinetics; starch structure

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Research Advances of Molecular Structures and Starch Digestion (/journal/foods/special_issues/molecular_starch_food)**

Dr. Gianluca Giuberti

Website (https://docenti.unicatt.it/ppd2/it/docenti/26148/gianluca-giuberti/profilo)

Department for Sustainable Food Process, Università Cattolica del Sacro Cuore, via Emilia parmense 84, 29122 Piacenza, Italy

Interests: in vitro digestion methods; modified starches; resistant starch; bakery foods; polyphenols

Prof. Dr. Barbara Giussani

Website (https://www.uninsubria.it/hpp/barbara.giussani)

Department of Science and High Technology, University of Insubria, Via Valleggio, 11, 22100 Como, Italy

Interests: control process strategies through multivariate analysis; design and development of smart analytical strategies to solve real-world problems, from sampling to data analysis; Infrared and near-infrared spectroscopies; especially using portable sensors

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Application of Spectrometric Technologies in the Monitoring and Control of Foods and Beverages (/journal/foods/special_issues/spectrometric_technologies_foods)**

Special Issue in ***Foods*: Biosensors and Smart Analytical Systems in Food Quality and Safety: Status and Perspectives (/journal/foods/special_issues/Food_Biosensors)**

Dr. Samuel Benrejeb Godefroy

Website (https://www.scopus.com/authid/detail.uri?authorId=26667639300)

Food Risk Analysis and Regulatory Excellence Platform (PARERA), Institute of Nutrition and Functional Foods (INAF) – Department of Food Sciences, Faculty of Agriculture and Food Sciences, Université Laval, Québec, QC, Canada

Interests: food allergy; food fraud

Prof. Dr. Helena Teixeira Godoy

Website (https://portal.dados.unicamp.br/perfil?origem=&docente=180262&sigla_unidade=FEA&nome_unidade=FACULDADE%20DE%20ENGENHARIA%20DE%20ALIMENTOS&nome_program **SciProfiles (https://sciprofiles.com/profile/2244624)**

Departament of Food Science, School of Food Engineering, University of Campinas, Campinas, SP 13083-862, Brazil

Interests: development and validation of analytical methods; chromatography (HPLC, GC); capillary electrophoresis; mass spectrometry; sample preparation techniques; packaging migration; vitamins; additives; volatile compounds; phenolic compounds; carotenoids; antioxidant capacity; bioaccessibility of organic compounds

Prof. Dr. Matt Duncan Golding

Website (https://www.massey.ac.nz/massey/expertise/profile.cfm?stref=024040) **SciProfiles (https://sciprofiles.com/profile/1143792)**

School of Food and Advanced Technology, College of Sciences, Massey University, Palmerston North 4442, New Zealand

Interests: food structure and breakdown; food structure and food ingredient functionality; food colloids; emulsions; foams; interfaces; dairy; food digestion;

food microstructure & material properties; food oral processing

Dr. Vicente M. Gómez-López

Website (http://personas.ucam.edu/personas/perfil/vicente-manuel-gomez-lopez) **SciProfiles (https://sciprofiles.com/profile/597071)**

Catholic University of Murcia (UCAM), Campus de los Jerónimos 135, Guadalupe 30107, Murcia, Spain

Interests: pulsed light; UV-C light; emerging technologies; decontamination methods; viruses; pathogenic microorganisms

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Viruses in Food (/journal/foods/special_issues/viruses_food)**

Dr. Andrea Gomez-Zavaglia

Website (https://scholar.google.com/citations?user=tcv910sAAAAJ&hl=en https://www.scopus.com/authid/detail.uri?authorId=6602189336)
SciProfiles (https://sciprofiles.com/profile/114813)

Center for Research and Development in Food Cryotechnology (CIDCA-CONICET-UNLP), Buenos Aires, Argentina

Interests: probiotics; prebiotics; fermented products; circular economy; food processing; green synthesis processes; structure function relationship

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Innovation in Prebiotics Production and Applications (/journal/foods/special_issues/Innovation_Prebiotics_Production_Applications)**

Prof. Dr. Ursula Andrea Gonzales-Barron

Website (http://esa.ipb.pt/icpmf11/contact/) **SciProfiles (https://sciprofiles.com/profile/421496)**

CIMO Mountain Research Center, School of Agriculture, Polytechnic Institute of Bragança, Santa Apolónia Campus, 5300-253 Bragança, Portugal

Interests: predictive microbiology; quantitative risk assessment; meta-analysis; statistical quality control; Bayesian applications; experimental designs; shelf-life determination

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Innovative Biopreservation and Risk Modelling Approaches for Ensuring Microbial Safety and Quality of Fermented Foods (/journal/foods/special_issues/Innovative_Biopreservation)**

Special Issue in ***Foods*: Selected Papers from the 1st International Electronic Conference on Food Science and Functional Foods (Foods 2020) (/journal/foods/special_issues/foods2020)**

Topical Collection in ***Foods*: Food Modelling (/journal/foods/special_issues/Food_Modelling)**

Special Issue in ***Foods*: Intervention Processing for Controlling Pathogenic Bacteria in Fresh and Processed Meat (/journal/foods/special_issues/pathogenic_bacteria_meat)**

Prof. Dr. Elena González-Fandos

Website (https://investigacion.unirioja.es/investigadores/85/detalle)

Food Technology Department, Universidad de La Rioja, Logroño, Spain

Interests: campylobacter; poultry; Listeria; foodborne pathogens

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Biosecurity in Meat and Poultry Production (/journal/foods/special_issues/biosecurity_meat_poultry)**

Special Issue in ***Microorganisms*: An Update on *Listeria monocytogenes* (/journal/microorganisms/special_issues/Update_Listeria_monocytogenes)**

Special Issue in ***Microorganisms*: Evaluation of Risks of Microbiological Origin Associated with Food Consumption (/journal/microorganisms/special_issues/Microbiological_Origin_Food)**

Special Issue in ***Microorganisms*: An Update on *Listeria monocytogenes* 2.0 (/journal/microorganisms/special_issues/Listeria_2)**

Prof. Dr. Susana Gonzalez-Manzano

Website (http://campus.usal.es/~gip/Directorio.html) **SciProfiles (https://sciprofiles.com/profile/228147)**

Faculty of Pharmacy, Universidad de Salamanca, 37008 Salamanca, Spain

Interests: bioactive compounds; phenolic compounds; extraction and analysis of compounds in foods; structural characterization; stability and sensory properties of plant-based foods; compound transformations in food; antioxidant properties; health implications; polyphenol metabolites and analysis of compounds in biological systems

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Applications of Natural Products in Foods (/journal/foods/special_issues/natural_products_food)**

Prof. Dr. Elena González-Peñas

Website (https://www.unav.edu/en/web/investigacion/nuestros-investigadores/detalle-investigadores-cv?investigadorId=23088)
SciProfiles (https://sciprofiles.com/profile/198549)

Department of Pharmaceutical Technology and Chemistry, Universidad de Navarra, 31008 Pamplona, Spain

Interests: My main interests are related to the development and validation of new analytical methods for determining the presence of toxins,

contaminants, drugs and other analytes of concern in foods, biological matrixes and pharmaceutical formulations. I usually employ Chromatography techniques (GC, HPLC, UPLC) coupled with fluorescence, UV or MS spectrometer detectors. Also, I apply these methods to the analysis of the aforementioned analytes in samples. More specifically, the objective of my research work addresses the study of the presence of mycotoxins in different raw materials, food and biological matrixes. Mycotoxins are toxic compounds produced by fungi that contaminate food and raw materials which can reach humans or animals and affect their health. It is necessary to develop and validate analytical methods for the study of these toxins in a sufficient number of samples and to study those factors that may influence the exposure of humans and animals to them.

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Beverages*: Mycotoxins in Beverages (/journal/beverages/special_issues/mycotoxins_in_beverages)**

Special Issue in ***Foods*: Toxicity, Detection and Prevention of Food Contaminants (/journal/foods/special_issues/Contaminants_Toxicity_Detection_Prevention)**

Special Issue in ***Foods*: New Trends in Sample Preparation Techniques for the Analysis of Food Contaminants (/journal/foods/special_issues/food_contaminants)**

Special Issue in ***Beverages*: Mycotoxins in Beverages and Safety 2.0 (/journal/beverages/special_issues/Mycotoxins_Bev)**

Prof. Dr. Richard E. Goodman

Website (https://farrp.unl.edu/dr-richard-e-goodman-research-professor)

Food Allergy Research and Resource Program, Department of Food Science & Technology, University of Nebraska-Lincoln, 1901 North 21St Street, Lincoln, NE 68588-6207, USA

Interests: allergenic proteins; food allergy; celiac disease; risk assessment

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Prof. Dr. Olga Gortzi

Website (https://www.teilar.gr/person.php?pid=224) **SciProfiles (https://sciprofiles.com/profile/1957156)**

Department of Agriculture Crop Production and Rural Environment, University of Thessaly, 38446 Volos, Greece

Interests: food chemistry; food nanotechnology; bioactivity of micronutrients; antioxidants; extracted from plants; active-packaging techniques; nanoencapsulation; nanofiltration; food safety and toxicology; quality control and assurance; improving the food quality and safety; analyzing the bioactive constituents and micronutrients; producing the high value-added food products and ingredients; manufacturing functional food constituents and foods

Special Issues, Collections and Topics in MDPI journals

Special Issue in ***Foods*: Extraction, Characterization and Bioactive Properties of Plants Foods (/journal/foods/special_issues/Bioactive_Plants_Foods)**

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Website (https://scholar.google.it/citations?hl=en&user=jiFvZ1QAAAAJ&view_op=list_works&sortby=pubdate)

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Food Technology, Faculty of Pharmacy, Lascaray Research Center, University of the Basque Country (UPV/EHU), Paseo de la Universidad n° 7, 01006 Vitoria, Spain.
Interests: food lipid characterization; oxidative stability; lipid oxidation; thermo-oxidation; frying; derived oxidation compounds; alpha,beta-unsaturated oxygenated aldehydes and other oxylipins; effect of antioxidant/pro-oxidant compounds; in vitro digestion; bioaccessibility; food processing and storage; food enrichment; smoking; polycyclic aromatic hydrocarbons; volatile and non-volatile food components; gas chromatography/mass spectrometry; Fourier transform infrared spectroscopy; nuclear magnetic resonance; headspace solid-phase microextraction; direct immersion solid-phase microextraction
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Special Issue in ***Foods*: Digestion of Bioactive Main and Minor Food Lipids - Influent Factors and Bioaccessibility (/journal/foods/special_issues/Lipid_Oxidation_Digestion)**

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Blood Sugar, Haemoglobin and Malondialdehyde Levels in Diabetic White Rats Fed a Diet of Corn Flour Cookies (/2304-8158/11/12/1819)

by **Nur Aini (https://sciprofiles.com/profile/2155402)**,
Budi Sustriawan (https://sciprofiles.com/profile/author/ZTBPREU2cjM4cjhvSnJsekZiVmMzUlBvdmpBMkpMYm9JS1pyWlhkN2JlST0=),
Nadia Wahyuningsih (https://sciprofiles.com/profile/author/d2s1RnhsaUpBdzhPS0R1RGJiNWo1Qi9qNFkycnY5VkNFb2JTNTAycGZ4dUJJWFB and
Ervina Mela (https://sciprofiles.com/profile/author/NEw1OHN4eUl0MzJjWUxqcGh0OTFsNUlJNU1VQk1JWjBVV0FKWVFYZmlTND0=)

Foods **2022**, *11*(12), 1819; https://doi.org/10.3390/foods11121819 (registering DOI) - 20 Jun 2022

Abstract The purpose of the study was to analyse the chemical composition of corn cookies containing different types of sugar and fat, and determine their effect on physiological parameters in diabetic rats. The experimental animals were studied using a randomised block design with seven **[...] Read more.**

(This article belongs to the Special Issue **Advance in Biological Activities of Functional Food (/journal/foods/special_issues/Biological_Functional_Food)**)

Open Access Article (/2304-8158/11/12/1818/pdf?version=1655734055)

Polyphenols and Polysaccharides from *Morus alba* L. Fruit Attenuate High-Fat Diet-Induced Metabolic Syndrome Modifying the Gut Microbiota and Metabolite Profile (/2304-8158/11/12/1818)

by **Meixia Wan (https://sciprofiles.com/profile/2194402)**,
Qing Li (https://sciprofiles.com/profile/author/REZib0pjakp0SnJUMFB6bXVwVUNpSjFMQUVVcVFZZjVHZGtnZmRnZFJ1ND0=),
Qianya Lei (https://sciprofiles.com/profile/author/YmlwNy91MmxqQy9QWmdBRWVDdlBYdz09),
Dan Zhou (https://sciprofiles.com/profile/author/REFVdkRGZk4yVUYvcURiMCtROVhhUTBYS3FWWWhaOVRnZVpLUW9oSXRtdz0=) and
Shu Wang (https://sciprofiles.com/profile/author/MDNCUlJDdTZsTGJKN1doaTBGYVUwWXJ0TjRPem5XZnRSdEJHL1E4eUErZz0=)

Foods **2022**, *11*(12), 1818; https://doi.org/10.3390/foods11121818 (registering DOI) - 20 Jun 2022

Abstract *Morus alba* L. fruit, a medicinal and edible fruit in East Asia, showed potential health-promoting effects against metabolic syndrome (MetS). However, both the protective effects and mechanism of different fractions extracted from *Morus alba* L. fruit against MetS remain unclear. Additionally, the gut **[...] Read more.**

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Development, Characterization and Incorporation of Alginate-Plant Protein Covered Liposomes Containing Ground Ivy (*Glechoma hederacea* L.) Extract into Candies (/2304-8158/11/12/1816)

by Danijela Šeremet (https://sciprofiles.com/profile/1085005), Martina Štefančić (https://sciprofiles.com/profile/2182316), Predrag Petrović (https://sciprofiles.com/profile/author/OGppVW43ZXlHVXR4OXRqc1JlN0xWQ2xMdy9aWFhSK3VXL1crR2JYN3Zydz0=), Sunčica Kuzmić (https://sciprofiles.com/profile/author/TFY4QisxUXhWbTcrRGZlTE4vNzh1UT09), Shefkije Doroci (https://sciprofiles.com/profile/author/b3YyU043NFhnMmZ2b24vVjZmdVBLUT09), Ana Mandura Jarić (https://sciprofiles.com/profile/author/STVRYnNvVGx2bHZHYWtEVVNUZVZuQT09), Aleksandra Vojvodić Cebin (https://sciprofiles.com/profile/1860105), Rada Pjanović (https://sciprofiles.com/profile/author/SGFZbS9RZWZnN3dEaVJGWDduTktRVWhaYm5rSUpUOEtqVFdtM3ZtVk42ND0=) and Draženka Komes (https://sciprofiles.com/profile/1085081)

Foods **2022**, *11*(12), 1816; https://doi.org/10.3390/foods11121816 (registering DOI) - 20 Jun 2022

Abstract Ground ivy (*Glechoma hederacea* L.) has been known as a medicinal plant in folk medicine for generations and, as a member of the *Lamiaceae* family, is characterized with a high content of rosmarinic acid. The aim of the present study was to **[...] Read more.**

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Roasted Wheat Germ: A Natural Plant Product in Development of Nutritious Milk Pudding; Physicochemical and Nutritional Properties (/2304-8158/11/12/1815)

by Mahsa Majzoobi (https://sciprofiles.com/profile/1138221), Fatemeh Ghiasi (https://sciprofiles.com/profile/author/Tm5MQ3hSeVM0RzRKTHhvUSt3VzBnZDRyZFZzY21ZdHJTTU1yeS9ORDc0bz0=), Mohammad Hadi Eskandari (https://sciprofiles.com/profile/author/UXYrOTVxTjB0VERVa2x1UjFNcU9hNUM5NUNHSENLT0xHSEVNaDZkeHN5T and Asgar Farahnaky (https://sciprofiles.com/profile/899854)

Foods **2022**, *11*(12), 1815; https://doi.org/10.3390/foods11121815 (registering DOI) - 20 Jun 2022

Abstract Wheat germ has been recognized as an economical source of high-quality plant proteins and bioactive compounds for food fortification. Thus, it can be used for valorization of food products as a feasible strategy to enhance the nutritional quality and reduce wheat milling waste. **[...] Read more.**

(This article belongs to the Special Issue **Agro-Food Waste as Source of Nutraceuticals (/journal/foods/special_issues/Agro_food_Waste_Nutraceuticals)**)

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Comparison of the Effects of 5-Hydroxymethylfurfural in Milk Powder Matrix and Standard Water on Oxidative Stress System of Zebrafish (/2304-8158/11/12/1814)

by Yingyu Hou (https://sciprofiles.com/profile/author/L254SHdDZ0ZlVFB5UnB4UC94TzFhdWJRUmhqNEF4MFBQSU92bjZlN0JWQT0=), Xinyue Zhang (https://sciprofiles.com/profile/author/ZEFxVHFPL3pjZUpGZDJYOFluT1E1YWQxdnJ4dWdhQnlaYXlpa2svTXVmRT0=), Xixia Liu (https://sciprofiles.com/profile/927011), Qin Wu (https://sciprofiles.com/profile/2217653), Jianjun Hou (https://sciprofiles.com/profile/935678), Ping Su (https://sciprofiles.com/profile/author/Q3JlZG1JVitLODBDS0tlT1FDUGh4MlVObVdtV1JUMWQ2OFhLOW1zZkFmaz0=) and Qian Guo (https://sciprofiles.com/profile/author/OEpaYUkxV2Jad24xSmFuZnpSYkU0NXE2aTRLajZmVCs4SG1FTmtFcU5PST0=)

Foods **2022**, *11*(12), 1814; https://doi.org/10.3390/foods11121814 (registering DOI) - 20 Jun 2022

Abstract 5-Hydroxymethylfurfural (5-HMF) and furfural (FF) are products of the Maillard reaction (MR) in milk powder and their safety is controversial. The concentration changes in 5-HMF and FF after a period of cold storage were determined by high-performance liquid chromatography (HPLC). Then, we compared **[...] Read more.**

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Inhibitory Mechanism of Advanced Glycation End-Product Formation by Avenanthramides Derived from Oats through Scavenging the Intermediates (/2304-8158/11/12/1813)

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Foods **2022**, *11*(12), 1813; https://doi.org/10.3390/foods11121813 (registering DOI) - 20 Jun 2022

Abstract As a special polyphenolic compound in oats, the physiological function of oat avenanthramides (AVAs) drives a variety of biological activities, and plays an important role in the prevention and treatment of common chronic diseases. In this study, the optimum extraction conditions and structural

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Whey Protein Peptides Have Dual Functions: Bioactivity and Emulsifiers in Oil-In-Water Nanoemulsion (/2304-8158/11/12/1812)

by Randy Adjonu (https://sciprofiles.com/profile/848567), Gregory S. Doran (https://sciprofiles.com/profile/author/U0lKc1NENXRCdHB5Y3BNc21yV1V1cDFoM2t5TFJNZXFEMHBNekxrV0NjND0=), Peter Torley (https://sciprofiles.com/profile/372264), Gilbert O. Sampson (https://sciprofiles.com/profile/author/cFNHNm9oNEx2dVVNdGxVQmxuWVk4T0syVUJmRFloaGROSDNobzRrUWFUcz0=) and Samson O. Agboola (https://sciprofiles.com/profile/author/bDJ6dDdibXJCTUxoOGtCMVVvRzhyTExnTUd0eTVpR0hmUnA5ODRtbkZjRT0=)
Foods **2022**, *11*(12), 1812; https://doi.org/10.3390/foods11121812 (registering DOI) - 20 Jun 2022

Abstract Whey protein isolate (WPI)-derived bioactive peptide fractions (1–3, 3–5, 5–10, 1–10, and >10 kDa) were for the first time used as emulsifiers in nanoemulsions. The formation and storage stability of WPI bioactive peptide-stabilized nanoemulsions depended on the peptide size, enzyme type, peptide concentration, **[...] Read more.**
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Effect of Hurdle Approaches Using Conventional and Moderate Thermal Processing Technologies for Microbial Inactivation in Fruit and Vegetable Products (/2304-8158/11/12/1811)

by Aswathi Soni (https://sciprofiles.com/profile/797200) and Gale Brightwell (https://sciprofiles.com/profile/1082539)
Foods **2022**, *11*(12), 1811; https://doi.org/10.3390/foods11121811 (registering DOI) - 20 Jun 2022

Abstract Thermal processing of packaged fruit and vegetable products is targeted at eliminating microbial contaminants (related to spoilage or pathogenicity) and extending shelf life using microbial inactivation or/and by reducing enzymatic activity in the food. The conventional process of thermal processing involves sterilization (canning **[...] Read more.**
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Transcriptional Biomarkers and Immunohistochemistry for Detection of Illicit Dexamethasone Administration in Veal Calves (/2304-8158/11/12/1810)

by Alessandro Benedetto (https://sciprofiles.com/profile/2010140), Elena Biasibetti (https://sciprofiles.com/profile/1412512), Elisa Robotti (https://sciprofiles.com/profile/2211974), Emilio Marengo (https://sciprofiles.com/profile/568495), Valentina Audino (https://sciprofiles.com/profile/author/NFErRVM1TS9mMnE2R3ZqR3NRZDd4dXZMM2RjbENWck10aGxXaTVzTThwWT0=), Elena Bozzetta (https://sciprofiles.com/profile/1529436) and Marzia Pezzolato (https://sciprofiles.com/profile/769385)
Foods **2022**, *11*(12), 1810; https://doi.org/10.3390/foods11121810 (registering DOI) - 20 Jun 2022

Abstract Corticosteroids such as Dexamethasone (DEX) are commonly licensed for therapy in meat animals due to their known pharmacological properties. However, their misuse aimed to achieve anabolic effects is often found by National Residues Control Plans. The setup of a complementary “biomarker based” methods **[...] Read more.**
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Open Access Article (/2304-8158/11/12/1809/pdf?version=1655712128)

The Physicochemical Properties and Antioxidant Activity of Spirulina (*Artrhospira platensis*) Chlorophylls Microencapsulated in Different Ratios of Gum Arabic and Whey Protein Isolate (/2304-8158/11/12/1809)

by Zhi-Hong Zhang (https://sciprofiles.com/profile/2222948), Bangjie Yu (https://sciprofiles.com/profile/2282451), Qili Xu (https://sciprofiles.com/profile/author/ell0TUFzTXBYWTVpaUhxT3dGWmY5bkthRjhONko4anJOc0tGMkJPNENBYz0=), Zhenyu Bai (https://sciprofiles.com/profile/author/MDZ6WDFLQlNUOHA1bEwzNy9VcjcwWVp4QVZRVkpTS0VMSVU5b3h2RGNRcz0=), Kai Ji (https://sciprofiles.com/profile/author/UHQvMnJiWXQyMmpCMGRyRTN1dmc0UjFKVlJiQWd2aWpDa01Ca0VTQVNuTT0=), Xianli Gao (https://sciprofiles.com/profile/2087063), Bo Wang (https://sciprofiles.com/profile/author/blR6U0lSS3loVzdtWUhxdWRPSTVreHhhSmt2dHMrVWpOTDZ6TU5mUEJ1az0=), Rana Muhammad Aadil (https://sciprofiles.com/profile/1753896), Haile Ma (https://sciprofiles.com/profile/956757) and Rensong Xiao (https://sciprofiles.com/profile/author/UEpTT3pCeEpTcGt2QXU1bFVNNkJ6Zz09)

Foods **2022**, *11*(12), 1809; https://doi.org/10.3390/foods11121809 (registering DOI) - 20 Jun 2022

Abstract Spirulina (*Artrhospira platensis*) is rich in chlorophylls (CH) and is used as a potential natural additive in the food industry. In this study, the CH content was extracted from spirulina powder after ultrasound treatment. Microcapsules were then prepared at different ratios **[...] Read more.**

(This article belongs to the Special Issue **Application of Emerging Nonthermal Technologies in the Food Industry (/journal/foods/special_issues/Nonthermal_technologies)**)

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Open Access Article (/2304-8158/11/12/1808/pdf?version=1655643479)

Effect of Different Cooking Methods on Selenium Content of Fish Commonly Consumed in Thailand (/2304-8158/11/12/1808)

by Alongkote Singhato (https://sciprofiles.com/profile/2263818), Kunchit Judprasong (https://sciprofiles.com/profile/2038733), Piyanut Sridonpai (https://sciprofiles.com/profile/2110205), Nunnapus Laitip (https://sciprofiles.com/profile/author/eTU4OTdzeGplWHhSVU9NWlBMY3Njc0hTTEVsN3R1TTdNUVpjKzNKNkw0VT0=), Nattikarn Ornthai (https://sciprofiles.com/profile/author/YUZ5bkZJN3N2RTBtc2kzUFhxZHJ6NXUvck4vWXhCdUJZMklKNTdDSGtlND0=), Charun Yafa (https://sciprofiles.com/profile/author/QzByRkhyY0ZneWxVSnplVksxUklhYlJxcnc2SVhjVXhPdEVVYk5CMU51OD0=) and Chanika Chimkerd (https://sciprofiles.com/profile/author/OGVWYng0STBlYmx1MVp4dTE4OFhxRzgvVjg1NmVXdGpWTlFubkNvY0xjbz0=)

Foods **2022**, *11*(12), 1808; **https://doi.org/10.3390/foods11121808 (https://doi.org/10.3390/foods11121808)** - 19 Jun 2022

Abstract Although fish are good sources of selenium (Se), an essential trace element for the human body, very limited data exist on Se content in commonly consumed fish in Thailand. Consequently, this study investigated selenium content and the effect of cooking among 10 fish **[...] Read more.**

(This article belongs to the Topic **Food Processing and Preservation (/topics/Food_Processing_Preservation)**)

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Open Access Article (/2304-8158/11/12/1807/pdf?version=1655686775)

Short vs. Long-Distance Avocado Supply Chains: Life Cycle Assessment Impact Associated to Transport and Effect of Fruit Origin and Supply Conditions Chain on Primary and Secondary Metabolites (/2304-8158/11/12/1807)

by Romina Pedreschi (https://sciprofiles.com/profile/670016), Excequel Ponce (https://sciprofiles.com/profile/author/MWlvNUkzeW11SmRNQ0xUNjlUWEliR1BFYSt3OWg4ekcvbEl4SmR6TStqRT0=), Ignacia Hernández (https://sciprofiles.com/profile/author/NmcwbjkybTg1OHhySmNzRGF5cXV5cmpQNXgxYkNiSG5ucHBSWVF0UmFHcz0=), Claudia Fuentealba (https://sciprofiles.com/profile/670017), Antonio Urbina (https://sciprofiles.com/profile/202314), Jose J. González-Fernández (https://sciprofiles.com/profile/author/MUFNVDl6bU8xYzZiNllsRDRLSnJxVEkxR0pRU0RGQW55M2lJRUNpMW1O
, Jose I. Hormaza (https://sciprofiles.com/profile/920088), David Campos (https://sciprofiles.com/profile/1835779), Rosana Chirinos (https://sciprofiles.com/profile/author/a2J3MjF2S2dTSFpLU2VWbU51aEVaOWp4NVN3dXo5YU45R2drUDN5bC9LST0=) and Encarna Aguayo (https://sciprofiles.com/profile/1247100)

Foods **2022**, *11*(12), 1807; **https://doi.org/10.3390/foods11121807 (https://doi.org/10.3390/foods11121807)** - 19 Jun 2022

Abstract Avocado consumption and trade are increasing worldwide, with North America and Europe being the main importing regions. Spain is the major European avocado producer (90% of the production), yet it only supplies 10% of the market. Consequently, more than 90% of the avocados **[...] Read more.**

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Open Access Article (/2304-8158/11/12/1806/pdf?version=1655628767)

Extraction and Evaluation of Bioactive Compounds from Date (*Phoenix dactylifera*) Seed Using Supercritical and Subcritical CO_2 Techniques (/2304-8158/11/12/1806)

by Kashif Ghafoor (https://sciprofiles.com/profile/2199879), Md. Zaidul Islam Sarker (https://sciprofiles.com/profile/1870587), Fahad Y. Al-Juhaimi (https://sciprofiles.com/profile/author/c0ZzZll4RnpzWXZ6TzYwR2Z4dzNlUndiSU5KbUliamQyZFJkZyt6RlExWT0=), Elfadil E. Babiker (https://sciprofiles.com/profile/524331), Mohammed S. Alkaltham (https://sciprofiles.com/profile/2031558) and Abdullah K. Almubarak (https://sciprofiles.com/profile/author/bE1hMkI2TTZpMnRWYWQxN2lJdzFNQWtGVU5aWEk1ckVNc3RybHBCamFzTT0=)

Foods **2022**, *11*(12), 1806; https://doi.org/10.3390/foods11121806 (https://doi.org/10.3390/foods11121806) - 19 Jun 2022

Abstract Date (*Phoenix dactylifera*) seed is a potential source of natural antioxidants, and the use of innovative green and low temperature antioxidant recovery techniques (using CO_2 as solvent) such as supercritical fluid (SFE) and subcritical ($SubCO_2$) extractions can improve **[...] Read more.**

(This article belongs to the Special Issue **Use of Emerging Technologies for Improving the Extraction of Valuable Compounds from Foods, Food Wastes, and Microalgal Biomass** (/journal/foods/special_issues/Technologies_Valuable_Compounds))

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Open Access Article (/2304-8158/11/12/1805/pdf?version=1655627038)

Application of an Eco-Friendly Antifungal Active Package to Extend the Shelf Life of Fresh Red Raspberry (*Rubus idaeus* L. cv. 'Kweli') (/2304-8158/11/12/1805)

by Tiago M. Vieira (https://sciprofiles.com/profile/1534143), Vítor D. Alves (https://sciprofiles.com/profile/120004) and Margarida Moldão Martins (https://sciprofiles.com/profile/632244)

Foods **2022**, *11*(12), 1805; https://doi.org/10.3390/foods11121805 (https://doi.org/10.3390/foods11121805) - 19 Jun 2022

Abstract The main objective of this study was to extend the shelf life of fresh red raspberry (*Rubus idaeus*. L. cv. 'Kweli') by using active film-pads inside commercial compostable packages. The pads were produced with chitosan (Ch) with the incorporation of green **[...] Read more.**

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Open Access Article (/2304-8158/11/12/1804/pdf?version=1655628243)

Bioactive Compounds and Antioxidant Activity of Red and White Wines Produced from Autochthonous Croatian Varieties: Effect of Moderate Consumption on Human Health (/2304-8158/11/12/1804)

by Sanja Radeka (https://sciprofiles.com/profile/2233187), Sara Rossi (https://sciprofiles.com/profile/2233287), Ena Bestulić (https://sciprofiles.com/profile/2278804), Irena Budić-Leto (https://sciprofiles.com/profile/1356285), Karin Kovačević Ganić (https://sciprofiles.com/profile/785836), Ivana Horvat (https://sciprofiles.com/profile/1301944), Igor Lukić (https://sciprofiles.com/profile/710943), Fumica Orbanić (https://sciprofiles.com/profile/2275332), Teodora Zaninović Jurjević (https://sciprofiles.com/profile/2278964) and Štefica Dvornik (https://sciprofiles.com/profile/2278559)

Foods **2022**, *11*(12), 1804; https://doi.org/10.3390/foods11121804 (https://doi.org/10.3390/foods11121804) - 19 Jun 2022

Abstract Moderate wine consumption is often associated with healthy lifestyle habits. The role of wine as a healthy drink is mainly due to its bioactive compounds, which differ according to various viticultural and enological factors. The aim of the present study was to observe **[...] Read more.**

(This article belongs to the Special Issue **Grape Wine: Physicochemical Properties, Sensory Attributes and Health Benefits** (/journal/foods/special_issues/grape_wine_phsicochemical_sensory_health))

Open Access Article (/2304-8158/11/12/1803/pdf?version=1655623566)

Effect of Apple Consumption on Postprandial Blood Glucose Levels in Normal Glucose Tolerance People versus Those with Impaired Glucose Tolerance (/2304-8158/11/12/1803)

by Yutaka Inoue (https://sciprofiles.com/profile/531611), Lianne Germanes (https://sciprofiles.com/profile/2264522), Kana Yoshimura (https://sciprofiles.com/profile/author/TzYrb0ZqdFpkeGYrMEdubVBKL1NLeTBKS2VtQmlIYTN5em5ORXlkWUlHMD0=), Aiko Sano (https://sciprofiles.com/profile/author/Y1I5c3RTMnZla3FrV2UzajM2RFNjbXY2QVlHajdqaXM5QjhQQlJQaGpnND0=), Yumiko Hori (https://sciprofiles.com/profile/author/ZTI4amQxSUhnV2ZDVG1qZUI1T1dmMTNOUTdzcUFkUExrTzRPY1plK3FsST0=),

Ryuichiro Suzuki (https://sciprofiles.com/profile/332434) and
Ikuo Kanamoto (https://sciprofiles.com/profile/author/QjVFSmcyd2t1T0xuaGEySTJlUXQ4OEhjdEV2M0cxN2FyNENTOHBLcWVxVT0=)
Foods **2022**, *11*(12), 1803; https://doi.org/10.3390/foods11121803 (https://doi.org/10.3390/foods11121803) - 19 Jun 2022

Abstract The present study investigated the effect of apple consumption on postprandial blood glucose and insulin levels in subjects with normal versus impaired glucose tolerance. The study participants were ten healthy subjects with no glucose intolerance (normal subjects) (mean, 24.4 ± 4.8 years) and **[...] Read more.**
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Open Access Article (/2304-8158/11/12/1802/pdf?version=1655559937)

Selection and Characterization of DNA Aptamers for Constructing Aptamer-AuNPs Colorimetric Method for Detection of AFM1 (/2304-8158/11/12/1802)

by Ruobing Liu (https://sciprofiles.com/profile/author/NHk2ZE5nV1pqN2FDVklYRmo1TUhBYlgzM0NlNS8xSXZFOVkyVC9lTkJjVT0=), Fuyuan Zhang (https://sciprofiles.com/profile/1836534), Yaxin Sang (https://sciprofiles.com/profile/author/MEhLc3o5elplSmF4NU9tUmFlL3NLTlVwSTFOTW41WW14ZU1uTndDYjZzRT0=), Minxuan Liu (https://sciprofiles.com/profile/author/OHFCdnN5NVJTQ3p3VU0vYWVOVzhSZz09), Minghui Shi (https://sciprofiles.com/profile/author/VkdqYnFhb20vdUVhdkdZazFnejhaTXRyYzROblJxTDdxMEUvTGhrVXZBTT0=) and Xianghong Wang (https://sciprofiles.com/profile/651807)
Foods **2022**, *11*(12), 1802; https://doi.org/10.3390/foods11121802 (https://doi.org/10.3390/foods11121802) - 18 Jun 2022
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Abstract Aflatoxin M1 (AFM1), one of the most toxic mycotoxins, is a feed and food contaminant of global concern. To isolate the ssDNA aptamer of AFM1, synthesized magnetic graphene oxide nanomaterials, 12 rounds of subtractive systematic evolution of ligands by exponential enrichment (SELEX) selection **[...] Read more.**
(This article belongs to the Special Issue **Rapid Analysis Technology for Food Quality and Safety (/journal/foods/special_issues/rapid_anaysis_food)**)

Open Access Article (/2304-8158/11/12/1801/pdf?version=1655559022)

Frozen-Phase High-Pressure Destruction Kinetics of *Escherichia coli* as Influenced by Application Mode, Substrate, and Enrichment Medium (/2304-8158/11/12/1801)

by Chunfang Wang (https://sciprofiles.com/profile/2231201), Hongru Liu (https://sciprofiles.com/profile/2212118), Yong Yu (https://sciprofiles.com/profile/1300891) and Yongjin Qiao (https://sciprofiles.com/profile/2214675)
Foods **2022**, *11*(12), 1801; https://doi.org/10.3390/foods11121801 (https://doi.org/10.3390/foods11121801) - 18 Jun 2022
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Abstract The synergistic effect of frozen-phase high pressure (HP) on the inactivation of *E. coli* ATCC 25922 cultures in suspension medium, Chinese bayberry juice (pH 3.0), and carrot juice (pH 6.5) was evaluated. The survivor count of *E. coli* remained at 3.36 log CFU/mL **[...] Read more.**
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Open Access Article (/2304-8158/11/12/1800/pdf?version=1655556720)

Biopreservation of Wild Edible Mushrooms (*Boletus edulis*, *Cantharellus*, and *Rozites caperata*) with Lactic Acid Bacteria Possessing Antimicrobial Properties (/2304-8158/11/12/1800)

by Elena Bartkiene (https://sciprofiles.com/profile/917329), Egle Zokaityte (https://sciprofiles.com/profile/1039274), Vytaute Starkute (https://sciprofiles.com/profile/author/Yys0Nm5mQXJ3UUZTajNiWnlxbjlvQVdaNzRsaGhqZEhNenptZGx2L0xlOD0=), Ernestas Mockus (https://sciprofiles.com/profile/author/QkdvcENkT2NjeG9lMDhZN3Q3L2xneE8xeUNTQ2JRd1c2b3VtQlJVRnJYMD0=), Dovile Klupsaite (https://sciprofiles.com/profile/1391602), Justina Lukseviciute (https://sciprofiles.com/profile/author/TEVDbGFnZzlveW1GZUVhR0tubFpWMkZqUVdxNDFEZFl1TXgyaDRnQXVSN3ZHaE, Alina Bogomolova (https://sciprofiles.com/profile/author/WElDdTN4NSszU3doNlc3TFFrOU9HNnRLa0MwYjZYWCs2S1ZWSXpxY0VWcz0=), Audrone Streimikyte (https://sciprofiles.com/profile/author/WTErSWtLT045azVXaXFMNENSYkJ2WHFlL2lncy81UWRkQmRxclNKNXZ3K0VhWV and Fatih Ozogul (https://sciprofiles.com/profile/749795)
Foods **2022**, *11*(12), 1800; https://doi.org/10.3390/foods11121800 (https://doi.org/10.3390/foods11121800) - 18 Jun 2022
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Abstract There is scarce data on the influence of fermentation with lactic acid bacteria (LAB) on the quality and safety of edible mushrooms. The aim of this study was to ferment *Suillus luteus*, *Boletus edulis*, *Cantharellus cibarius*, and *Rozites caperata* with **[...] Read more.**
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Open Access Article (/2304-8158/11/12/1799/pdf?version=1655551202)

Grape Pomace as Innovative Flour for the Formulation of Functional Muffins: How Particle Size Affects the Nutritional, Textural and Sensory Properties (/2304-8158/11/12/1799)

by Marica Troilo (https://sciprofiles.com/profile/1454664), Graziana Difonzo (https://sciprofiles.com/profile/694556), Vito Michele Paradiso (https://sciprofiles.com/profile/185131), Antonella Pasqualone (https://sciprofiles.com/profile/314629) and Francesco Caponio (https://sciprofiles.com/profile/668890)

Foods **2022**, *11*(12), 1799; https://doi.org/10.3390/foods11121799 (https://doi.org/10.3390/foods11121799) - 18 Jun 2022

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Abstract Every year, the winemaking process generates large quantities of waste and by-products, the management of which is critical due to the large production in a limited period. Grape pomace is a source of bioactive compounds with antioxidant, anti-inflammatory, cardioprotective and antimicrobial properties. Its **[...] Read more.**

(This article belongs to the Topic **Bioactives and Ingredients from Agri-Food Wastes (/topics/Bioactives_Ingredients_Agri_Food_Wastes)**)

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Open Access Article (/2304-8158/11/12/1798/pdf?version=1655546517)

Effect of Drought Stress on Degradation and Remodeling of Membrane Lipids in *Nostoc flagelliforme* (/2304-8158/11/12/1798)

by Meng Wang (https://sciprofiles.com/profile/2214505), Qiang Zhu (https://sciprofiles.com/profile/author/QnVaQjFYUlIGWGY2eEJmOXpLSjh3b3V4S0l2UnBuRUhCVUdFSEpSS0JpND0=), Xiaoxu Li (https://sciprofiles.com/profile/author/NlhqcEFzQ3hnSUc0VFdyS29SRFA3QnErYXVOaHpnRm1SbVp1RnRvYWxybz0=), Jinhong Hu (https://sciprofiles.com/profile/author/S1JablZva05jcklwVVJ4MkNiaDM1TnhDUEtVOGNiNm1TVUVSWEdjUW4zbz0=), Fan Song (https://sciprofiles.com/profile/author/T21BSFdzNmxtcnA2M3lDcjBRZ2V2UT09), Wangli Liang (https://sciprofiles.com/profile/author/QkVRYVZFUlViaW1LYzYyMEQ5eEV6STFVWlVZM0wxcHMxdWdoNVhZSnBvYz0=), Xiaorong Ma (https://sciprofiles.com/profile/author/RTY1VzM2OVEvWVplclpOTjlnRy9XV2hGZDEwdCthQS9lODhuTnhhd1E1ND0=), Lingxia Wang (https://sciprofiles.com/profile/2215410) and Wenyu Liang (https://sciprofiles.com/profile/1722148)

Foods **2022**, *11*(12), 1798; https://doi.org/10.3390/foods11121798 (https://doi.org/10.3390/foods11121798) - 18 Jun 2022

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Abstract *Nostoc flagelliforme* is a kind of terrestrial edible cyanobacteria with important ecological and economic value which has developed special mechanisms to adapt to drought conditions. However, the specific mechanism of lipidome changes in drought tolerance of *N. flagelliforme* has not been well understood. **[...] Read more.**

(This article belongs to the Section **Plant Foods (/journal/foods/sections/plant_foods)**)

Open Access Article (/2304-8158/11/12/1797/pdf?version=1655544006)

Characterization of a Commercial Whey Protein Hydrolysate and Its Use as a Binding Agent in the Whey Protein Isolate Agglomeration Process (/2304-8158/11/12/1797)

by Baheeja J. Zaitoun (https://sciprofiles.com/profile/2232534), Niels Palmer (https://sciprofiles.com/profile/author/dnFKQWJGaDFCd2VPWE8xY2gvWDJJK25UOWdRcnBlUXhzREtWRXpYdlBHRT0=) and Jayendra K. Amamcharla (https://sciprofiles.com/profile/2013331)

Foods **2022**, *11*(12), 1797; https://doi.org/10.3390/foods11121797 (https://doi.org/10.3390/foods11121797) - 18 Jun 2022

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Abstract The first objective of this study was to characterize the chemical properties of three lots of whey protein hydrolysate (WPH) obtained from a commercial manufacturer. The degree of hydrolysis (DH) of WPH was between 13.82 and 15.35%, and was not significantly (*p* **[...] Read more.**

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Open Access Review (/2304-8158/11/12/1796/pdf?version=1655540215)

Impact of Quality Improvement and Milling Innovations on Durum Wheat and End Products (/2304-8158/11/12/1796)

by Ashok Sarkar (https://sciprofiles.com/profile/2059151) and Bin Xiao Fu (https://sciprofiles.com/profile/291788)

Foods **2022**, *11*(12), 1796; https://doi.org/10.3390/foods11121796 (https://doi.org/10.3390/foods11121796) - 18 Jun 2022

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Abstract There are long-standing established intrinsic quality requirements of end products made from durum wheat semolina, with color, textural, and cooking properties of pasta and couscous representing persistent key attributes for consumers. Over time, traditional efforts to advance development in these areas with respect **[...] Read more.**

(This article belongs to the Special Issue **Durum Wheat Products - Recent Advances (/journal/foods/special_issues/Durum_Wheat_Products)**)

Open Access Article (/2304-8158/11/12/1795/pdf?version=1655481831)

Effect of Encapsulated Ferrous Sulphate Fortified Salt on Hemoglobin Levels in Anemic Rats (/2304-8158/11/12/1795)

by **Dasharath B. Shinde (https://sciprofiles.com/profile/1876222)**, **Santosh S. Koratkar (https://sciprofiles.com/profile/2210625)**, **Vinay Rale (https://sciprofiles.com/profile/author/Z2pRaDF5cTV0TzlrVGFmck5rOTg5K2ZTcllIoRGhWSUYvd21JTkxFUnE2QT0=)**, **Shashikala NM (https://sciprofiles.com/profile/author/UzVwRzFxcFcwdkVtd2crNzRFOW5LQ0w1TjlBalJpbE0rZXBET1N0QUVNUT0=)** and **Neetu Mishra (https://sciprofiles.com/profile/605213)**

Foods **2022**, *11*(12), 1795; **https://doi.org/10.3390/foods11121795 (https://doi.org/10.3390/foods11121795)** - 17 Jun 2022

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Abstract (1) Background: Iron deficiency anemia is a significant nutritional problem all over the world. Salt formulations supplemented with encapsulated iron and iodine (double-fortified) were tested for their efficacy in managing iron deficiency anemia. In this study, we have checked the effect of these **[...] Read more.**

(This article belongs to the Special Issue **Current Research on Vitamin and Mineral Fortification in Foods (/journal/foods/special_issues/Current_Research_Vitamin_Mineral_Fortification_Foods)**)

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Bacterial Diversity and Lactic Acid Bacteria with High Alcohol Tolerance in the Fermented Grains of Soy Sauce Aroma Type Baijiu in North China (/2304-8158/11/12/1794)

by **Jiali Wang (https://sciprofiles.com/profile/author/NFBUR29GaUZFNmNXRXpPV01ZZDVBQU94Y2V1c1FZSENYdTNnUlc3VjQ5cz0=)**, **Chengshun Lu (https://sciprofiles.com/profile/author/cHcvVHJqRW9BTWdxR0hteXhTTnlqcThuZkJBc2NrNEVaSFREVHAveHN1cz0=)**, **Qiang Xu (https://sciprofiles.com/profile/author/WnNNZkR5UG5taUlyNDBJRTBhYnh0cVRzaWF5ZVJSeXlNalRpc01ZUlV6TT0=)**, **Zhongyuan Li (https://sciprofiles.com/profile/155890)**, **Yajian Song (https://sciprofiles.com/profile/author/clI2aWdHTVRXUVJsTHoxSStUZ1Y3WmRmNGNsNEtmSWdLTVlsRE5hRWl0Zz0=)**, **Sa Zhou (https://sciprofiles.com/profile/2274135)**, **Tongcun Zhang (https://sciprofiles.com/profile/688269)** and **Xuegang Luo (https://sciprofiles.com/profile/1118822)**

Foods **2022**, *11*(12), 1794; **https://doi.org/10.3390/foods11121794 (https://doi.org/10.3390/foods11121794)** - 17 Jun 2022

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Abstract Soy sauce aroma type baijiu (also known as Maotai-flavor baijiu) is one of the most popular types of baijiu in China. Traditionally, it is mainly produced in Southwest China. However, in recent decades, some other regions in China have also been able to **[...] Read more.**

(This article belongs to the Special Issue **Probiotics, Prebiotics, Synbiotics, Postbiotics and Paraprobiotics – New Perspective for Functional Foods and Nutraceuticals (/journal/foods/special_issues/probiotics_prebiotics_synbiotics)**)

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Open Access Article (/2304-8158/11/12/1793/pdf?version=1655473921)

Optimization of a Simultaneous Enzymatic Hydrolysis to Obtain a High-Glucose Slurry from Bread Waste (/2304-8158/11/12/1793)

by **Teresa Sigüenza-Andrés (https://sciprofiles.com/profile/2192391)**, **Valentín Pando (https://sciprofiles.com/profile/1520513)**, **Manuel Gómez (https://sciprofiles.com/profile/397541)** and **José M. Rodríguez-Nogales (https://sciprofiles.com/profile/author/bFc0K0xPMHBnZWpOd0lCK29LMzhEVkhuY1o4QTR6WUNaK2lQZDR1akJoZ**

Foods **2022**, *11*(12), 1793; **https://doi.org/10.3390/foods11121793 (https://doi.org/10.3390/foods11121793)** - 17 Jun 2022

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Abstract Bread and bakery products are among the most discarded food products in the world. This work aims to investigate the potential use of wasted bread to obtain a high-glucose slurry. Simultaneous hydrolysis of wasted bread using α-amylase and glucoamylase was carried out performing **[...] Read more.**

(This article belongs to the Special Issue **Novel Foods, Food Grade Materials, and Environmentally Friendly Compounds from Food Waste (/journal/foods/special_issues/novel_food_waste)**)

Open Access Article (/2304-8158/11/12/1792/pdf?version=1655722124)

Angiotensin-I-Converting Enzyme Inhibitory Activity of Protein Hydrolysates Generated from the Macroalga *Laminaria digitata* (Hudson) JV Lamouroux 1813 (/2304-8158/11/12/1792)

by **Diane Purcell (https://sciprofiles.com/profile/2162740)**, **Michael A. Packer (https://sciprofiles.com/profile/387898)** and **Maria Hayes (https://sciprofiles.com/profile/33628)**

Foods **2022**, *11*(12), 1792; https://doi.org/10.3390/foods11121792 (registering DOI) - 17 Jun 2022

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Abstract Seaweeds have a long history of use as both food and medicine, especially in Asian cultures. Moreover, there is growing interest in the use of seaweed ingredients and bioactive compounds in pharmaceutical and nutraceutical products. One ailment that seaweed bioactive compounds may impact **[...] Read more.**

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Open Access Article **(/2304-8158/11/12/1791/pdf?version=1655690551)**

The Investigation of Protein Profile and Meat Quality in Bovine *Longissimus thoracic* Frozen under Different Temperatures by Data-Independent Acquisition (DIA) Strategy (/2304-8158/11/12/1791)

by **Xia Li (https://sciprofiles.com/profile/author/Y0JvMHdiNTliNjFocU8yLytvaDM1UT09)**, **Shuyi Qian (https://sciprofiles.com/profile/author/Tkg4eURqS3ArS1k1NzlWRSs5dDdlWWNiMUN5c0UxdkdSWkM5djk3cWlLST0=)**, **Feng Huang (https://sciprofiles.com/profile/1934375)**, **Kaimin Li (https://sciprofiles.com/profile/author/eEtjYjZNbjRZeE1wemZaVWllYXlJTmdURU9MK1RhNWZYbHZUSHgwRDUxdz0=)**, **Yu Song (https://sciprofiles.com/profile/author/RXdPSTNyL0NGQUxFVTVkdlRDbVU0d0lWU0psa3YweVBQNW5VSjBDaCtUST0=)**, **Jiqian Liu (https://sciprofiles.com/profile/author/UHd4MmpJS3NrajZJSHQ0eTB2ZUtyNjJuKzl0MGY4S0laUEY5WFZNZHVKND0=)**, **Yujie Guo (https://sciprofiles.com/profile/2242960)**, **Chunhui Zhang (https://sciprofiles.com/profile/645960)** and **Christophe Blecker (https://sciprofiles.com/profile/1435061)**

Foods **2022**, *11*(12), 1791; **https://doi.org/10.3390/foods11121791 (https://doi.org/10.3390/foods11121791)** - 17 Jun 2022

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Abstract The influence of freezing on the protein profile and quality traits in bovine *Longissimus thoracic* (LT) muscle was investigated by the data-independent acquisition (DIA) technique. Compared to fresh meat, a total of 262 proteins were identified as differential abundance proteins (DAPs) in four **[...] Read more.**

(This article belongs to the Special Issue **Application of Proteomics/Peptidomics in Foods (/journal/foods/special_issues/proteomics_peptidomics)**)

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Open Access Article **(/2304-8158/11/12/1790/pdf?version=1655463937)**

Purification and Characterization of a Dark Red Skin Related Dimeric Polyphenol Oxidase from Huaniu Apples (/2304-8158/11/12/1790)

by **Bin Liu (https://sciprofiles.com/profile/author/RndwWVdWZDNDK2QrMGxzWm5TWkVDMktKZ3RlZ2d2YzY1dVAvalJrd1ptND0=)**, **Xianfang Zhou (https://sciprofiles.com/profile/author/MjNTSHpUaGFLYzlaNW1aQzhCeDlHMkkyc09UMlJpVHJvM29xYTBGUU01Yz0=)**, **Haiyan Guan (https://sciprofiles.com/profile/author/b0JVU2J4RDllNm4xNGJDVm9aWjlHWWxUeUJnbjFIT2RJeU1mSHlPWjkwZz0=)**, **Xuequn Pang (https://sciprofiles.com/profile/238097)** and **Zhaoqi Zhang (https://sciprofiles.com/profile/368502)**

Foods **2022**, *11*(12), 1790; **https://doi.org/10.3390/foods11121790 (https://doi.org/10.3390/foods11121790)** - 17 Jun 2022

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Abstract The distinct dark-red skin of Huaniu apples renders them attractive to customers. However, the mechanism that leads to the development of the color of the fruit is unclear. In this study, we found that compared with red Fuji (a bright-red apple cultivar), Huaniu **[...] Read more.**

(This article belongs to the Special Issue **Application of Enzyme Engineering in Food (/journal/foods/special_issues/Enzyme_food)**)

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Open Access Review **(/2304-8158/11/12/1789/pdf?version=1655476482)**

3D Food Printing Applications Related to Dysphagia: A Narrative Review (/2304-8158/11/12/1789)

by **Tim Lorenz (https://sciprofiles.com/profile/2242548)**, **Michèle M. Iskandar (https://sciprofiles.com/profile/1890108)**, **Vahid Baeghbali (https://sciprofiles.com/profile/2262918)**, **Michael O. Ngadi (https://sciprofiles.com/profile/58348)** and **Stan Kubow (https://sciprofiles.com/profile/108075)**

Foods **2022**, *11*(12), 1789; **https://doi.org/10.3390/foods11121789 (https://doi.org/10.3390/foods11121789)** - 17 Jun 2022

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Abstract Dysphagia is a condition in which the swallowing mechanism is impaired. It is most often a result of a stroke. Dysphagia has serious consequences, including choking and aspiration pneumonia, which can both be fatal. The population that is most affected by it is **[...] Read more.**

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Open Access Editorial **(/2304-8158/11/12/1788/pdf?version=1655461578)**

New Challenges for Detection and Control of Foodborne Pathogens: From Tools to People (/2304-8158/11/12/1788)

by **Pilar Truchado (https://sciprofiles.com/profile/1493725)** and **Walter Randazzo (https://sciprofiles.com/profile/1493724)**

Foods **2022**, *11*(12), 1788; **https://doi.org/10.3390/foods11121788 (https://doi.org/10.3390/foods11121788)** - 17 Jun 2022

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Abstract Contamination of foods by human pathogenic microorganisms is a major concern to both food safety and public health [...] **Full article (/2304-8158/11/12/1788)**

(This article belongs to the Special Issue **New Challenges for Detection and Control of Food-Borne Pathogens: From Tools to People (/journal/foods/special_issues/New_Challenges_Detection_Control_Food-borne_Pathogens_From_Tools_to_People)**)

Open Access Article **(/2304-8158/11/12/1787/pdf?version=1655459723)**

Transcriptome and Metabolome Profiling to Explore the Causes of Purple Leaves Formation in Non-Heading Chinese Cabbage (*Brassica rapa* L. ssp. *chinensis* Makino var. *mutliceps* Hort.) (/2304-8158/11/12/1787)

by **Ying Zhao (https://sciprofiles.com/profile/author/SkVmbGlOSWpMVzBCYmZtZXhlRENlYUFNTHQvZjBreit6Z210bFpGb2FDRT0=)**, **Xinghua Qi (https://sciprofiles.com/profile/author/eElmRXd4SUJqSWpRT016NnlxOGp5cCtUZDR5cEJQZkowVUtzQzBCNktCdz0=)**, **Zeji Liu (https://sciprofiles.com/profile/author/bS9lN0RaS0ZETUdEMHlxQlcyNEVCWUFkTENkd1djRHJEb2hvSno2bkRsQT0=)**, **Wenfeng Zheng (https://sciprofiles.com/profile/author/VmJ6S3dZdWlGNi9jeGhkZHpsc3lzYWppdDdOUHJSWUhubnpBSFE5SGE2Yz0=)**, **Jian Guan (https://sciprofiles.com/profile/author/T0Uzb1VVNkdJMTZvaGc5UWlpMFg3QUE2TTVtZWJHU0RiN1FwU1NEL1gzdz0=)**, **Zhiyong Liu (https://sciprofiles.com/profile/1242189)**, **Jie Ren (https://sciprofiles.com/profile/author/R1Z6YzZsTHdrUEt1TEUxTlgxbU1ONmJBL3ZTVUtGdGJOYVZZVm4wMkhsOD0=)**, **Hui Feng (https://sciprofiles.com/profile/201962)** and **Yun Zhang (https://sciprofiles.com/profile/2157683)**

Foods **2022**, *11*(12), 1787; **https://doi.org/10.3390/foods11121787 (https://doi.org/10.3390/foods11121787)** - 17 Jun 2022

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Abstract Purple non-heading Chinese cabbage is one of the most popular vegetables, and is rich in various health-beneficial anthocyanins. Research related to genes associated with anthocyanin biosynthesis in non-heading Chinese cabbage is important. This study performed integrative transcriptome and metabolome analysis in the purple **[...] Read more.**

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Open Access Article **(/2304-8158/11/12/1786/pdf?version=1655459018)**

Successive Fermentation of Aguamiel and Molasses by *Aspergillus oryzae* and *Saccharomyces cerevisiae* to Obtain High Purity Fructooligosaccharides (/2304-8158/11/12/1786)

by **Orlando de la Rosa (https://sciprofiles.com/profile/2212292)**, **Adriana Carolina Flores-Gallegos (https://sciprofiles.com/profile/937494)**, **Diana Muñíz-Márquez (https://sciprofiles.com/profile/1899997)**, **Juan C. Contreras-Esquivel (https://sciprofiles.com/profile/author/ZmVFRXVQTGlYMlAxT2JleXNKQ0pYa2JnK0c4STRTSDdGeHRiTG1GWTlvb**, **José A. Teixeira (https://sciprofiles.com/profile/920231)**, **Clarisse Nobre (https://sciprofiles.com/profile/478979)** and **Cristóbal N. Aguilar (https://sciprofiles.com/profile/798865)**

Foods **2022**, *11*(12), 1786; **https://doi.org/10.3390/foods11121786 (https://doi.org/10.3390/foods11121786)** - 17 Jun 2022

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Abstract Fructooligosaccharides (FOS) are usually synthesized with pure enzymes using highly concentrated sucrose solutions. In this work, low-cost aguamiel and molasses were explored as sucrose alternatives to produce FOS, via whole-cell fermentation, with an *Aspergillus oryzae* DIA-MF strain. FOS production process was optimized through **[...] Read more.**

(This article belongs to the Special Issue **Intensification of the Prebiotic Production Process (/journal/foods/special_issues/Prebiotic_Production)**)

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Open Access Article (/2304-8158/11/12/1785/pdf?version=1655456804)

In Silico and In Vitro Analyses of Angiotensin-I Converting Enzyme Inhibitory and Antioxidant Activities of Enzymatic Protein Hydrolysates from Taiwan Mackerel (*Scomber australasicus*) Steaming Juice (/2304-8158/11/12/1785)

by Fenny Crista A. Panjaitan (https://sciprofiles.com/profile/550510), Ting-Yi Chen (https://sciprofiles.com/profile/author/aU1DSFQ5WjlCNmRXQ09saHZ3bi9zaDFwRVRONVN0NkpxdS9TdEdYeDN6MD0=), Hao-Hsiang Ku (https://sciprofiles.com/profile/1613527) and Yu-Wei Chang (https://sciprofiles.com/profile/538232)

Foods **2022**, *11*(12), 1785; https://doi.org/10.3390/foods11121785 (https://doi.org/10.3390/foods11121785) - 17 Jun 2022

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Abstract Mackerel (*Scomber australasicus*) steaming juice (MSJ) can be a good source of proteins. However, it is often treated as food waste during the canning process. The objective of this study was to investigate the Angiotensin-I converting enzyme (ACE-I) inhibitory and antioxidant **[...] Read more.**

(This article belongs to the Section Foods of Marine Origin (/journal/foods/sections/foods_marine_origin))

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Open Access Article (/2304-8158/11/12/1784/pdf?version=1655692392)

Musical and Non-Musical Sounds Influence the Flavour Perception of Chocolate Ice Cream and Emotional Responses (/2304-8158/11/12/1784)

by Yi Hsuan Tiffany Lin (https://sciprofiles.com/profile/2210743), Nazimah Hamid (https://sciprofiles.com/profile/633055), Daniel Shepherd (https://sciprofiles.com/profile/162983), Kevin Kantono (https://sciprofiles.com/profile/424867) and Charles Spence (https://sciprofiles.com/profile/197841)

Foods **2022**, *11*(12), 1784; https://doi.org/10.3390/foods11121784 (https://doi.org/10.3390/foods11121784) - 17 Jun 2022

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Abstract Auditory cues, such as real-world sounds or music, influence how we perceive food. The main aim of the present study was to investigate the influence of negatively and positively valenced mixtures of musical and non-musical sounds on the affective states of participants and **[...] Read more.**

(This article belongs to the Section Sensory and Consumer Sciences (/journal/foods/sections/Sensory_Consumer_Sciences))

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Open Access Review (/2304-8158/11/12/1783/pdf?version=1655453810)

Cow's Milk Antigens Content in Human Milk: A Scoping Review (/2304-8158/11/12/1783)

by Carlos Franco (https://sciprofiles.com/profile/author/SXBna1VmN0luZWdHbTU1S0xoMWhyYmFYejV4U0ltUEJraFVWMUVPN1hRZz0=), Cristina Fente (https://sciprofiles.com/profile/881452), Cristina Sánchez (https://sciprofiles.com/profile/author/VFlyQXYwb0l2SDFZckxQSTlVczhjazFwUGJEYkwrYWxsU0xCaXEvRFdDZz0=), Alexandre Lamas (https://sciprofiles.com/profile/225543), Alberto Cepeda (https://sciprofiles.com/profile/919370), Rosaura Leis (https://sciprofiles.com/profile/387351) and Patricia Regal (https://sciprofiles.com/profile/98067)

Foods **2022**, *11*(12), 1783; https://doi.org/10.3390/foods11121783 (https://doi.org/10.3390/foods11121783) - 17 Jun 2022

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Abstract The functionality of breast milk in terms of immunity is well-known. Despite this, a significant proportion of breastfed infants exhibit sensitization to different potentially allergenic proteins and clinical reactivity (including anaphylaxis) early in life and before the introduction of complementary feeding for the **[...] Read more.**

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Open Access Article (/2304-8158/11/12/1782/pdf?version=1655439109)

Effects from the Freezing of Either Whole or Crushed Grapes on the Volatile Compounds Contents in Muscat Wines (/2304-8158/11/12/1782)

by
María del Carmen Pedrosa-López (https://sciprofiles.com/profile/author/Ymh1VEVSYk1WZURnTDh2eVBWVDRITFpRaDRnSTlKZjYzQTNRb2l5
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Miguel Palma (https://sciprofiles.com/profile/89953)

Foods **2022**, *11*(12), 1782; **https://doi.org/10.3390/foods11121782 (https://doi.org/10.3390/foods11121782)** - 17 Jun 2022
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Abstract The transfer of aromatic compounds from the grape skins to the musts has been studied using a process involving freezing whole bunches or crushed grapes for winemaking the Muscat of Alexandria variety (white wine). Subsequently, a prefermentative maceration has been applied to some **[...] Read more.**

(This article belongs to the Special Issue **Recent Research Advance of Plant-Based Fermented Food (/journal/foods/special_issues/plant_fermented_food)**)

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Open Access Article (/2304-8158/11/12/1781/pdf?version=1655431771)

Development of Simultaneous Analytical Method for Imidazolinone Herbicides from Livestock Products by UHPLC-MSMS (/2304-8158/11/12/1781)

by **Hyo-Min Heo (https://sciprofiles.com/profile/author/aGxWY2tKbUNpMG8xUVJtK24wdGliVEhhNWROZ1FyMzhSOW1vWFVMdnVhMD0=)**,
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Hee-Ra Chang (https://sciprofiles.com/profile/author/b04xbU40UTJJRnJsUTV3bUdDUm0yZUE5Q21CZmhPOE5hWmtEZXBkVUNBRT0=) and
Joon-Kwan Moon (https://sciprofiles.com/profile/2274259)

Foods **2022**, *11*(12), 1781; **https://doi.org/10.3390/foods11121781 (https://doi.org/10.3390/foods11121781)** - 16 Jun 2022
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Abstract A simultaneous analytical method, which used LC/MSMS for imidazolinone herbicides from livestock products (egg, milk, beef, pork, and chicken) for monitoring, was developed with a QuEChERS preparation. A weighed sample (5 g) in a 50 mL conical tube was added to 0.1 M **[...] Read more.**

(This article belongs to the Special Issue **Rapid Analytical, Removal and Transformation of Chemical Residues in Foods (/journal/foods/special_issues/chemical_residues)**)

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Open Access Article (/2304-8158/11/12/1780/pdf?version=1655381359)

Extrusion Simulation for the Design of Cereal and Legume Foods (/2304-8158/11/12/1780)

by **Magdalena Kristiawan (https://sciprofiles.com/profile/2215846)**,
Guy Della Valle (https://sciprofiles.com/profile/author/VzFnWVJrUEpMRnRld0J1dmpUeWVZcmV0cENWejd0TVZLMnpUSWtqT0x4QT0=) and
Françoise Berzin (https://sciprofiles.com/profile/1739201)

Foods **2022**, *11*(12), 1780; **https://doi.org/10.3390/foods11121780 (https://doi.org/10.3390/foods11121780)** - 16 Jun 2022
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Abstract A 1D global twin-screw extrusion model, implemented in numerical software, Ludovic®, was applied to predict extrusion variables and, therefore, to design various starchy products with targeted structure and properties. An experimental database was built with seven starchy food formulations for manufacturing **[...] Read more.**

(This article belongs to the Special Issue **Food Rheology and Applications in Food Product Design (/journal/foods/special_issues/food_rheology_applications)**)

Open Access Article (/2304-8158/11/12/1779/pdf?version=1655458423)

An Explorative Analysis of the Influence of Landscape Visual Aesthetic Quality on Food Preferences in Italy: A Pilot Study (/2304-8158/11/12/1779)

by **Tiziano Tempesta (https://sciprofiles.com/profile/748550)** and **Daniel Vecchiato (https://sciprofiles.com/profile/455256)**

Foods **2022**, *11*(12), 1779; **https://doi.org/10.3390/foods11121779 (https://doi.org/10.3390/foods11121779)** - 16 Jun 2022
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Abstract As some previous research has highlighted, landscape characteristics are useful for improving the market share of some food products and the market power of companies in the agrifood sector. The purpose of this study is to verify whether the visual aesthetic quality of **[...] Read more.**

(This article belongs to the Section **Sensory and Consumer Sciences (/journal/foods/sections/Sensory_Consumer_Sciences)**)

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Microwave Irradiation: Effects on the Change of Colour Characteristics and Main Phenolic Compounds of Cabernet Gernischt Dry Red Wine during Storage (/2304-8158/11/12/1778)

by Jiang-Feng Yuan (https://sciprofiles.com/profile/1451032), Yu-Ting Lai (https://sciprofiles.com/profile/author/UG5NTjc2RjZlMUlrellvMkNvT2lyRGQ1WFBveS9iT0h6NEMzc2VRbnhBST0=), Zhuo-Yao Chen (https://sciprofiles.com/profile/author/TzFudjJmYWUyY2drTzZKdjNRRFdvd0lLZk9EQ1Vyc0ljYnJPRnFnTlVpRT0=), Hui-Xia Song (https://sciprofiles.com/profile/author/R2x6bU5WWDB5Q1R5M2JrMlBleTkzak9NUUltcWFocHlZS2wzUGowdUZSbz0=), Jing Zhang (https://sciprofiles.com/profile/author/WlZReUlxamFaRHJFR1krV1l4RWZaQUZwci9UZzh0K3l2MHNZQ3V0b1o5az0=), Da-Hong Wang (https://sciprofiles.com/profile/author/U3VUd21aaDBwZ3lSd2hLblUxYmoxWUtkNjcvaGVCM1JhZE1qZ3FaV1dkOD0=), Ming-Gui Gong (https://sciprofiles.com/profile/1536619) and Jian-Rui Sun (https://sciprofiles.com/profile/author/alRQb1dCRmF2OHNOR0ZnS0xZZDBYMkRWWEpjdi9XdzB0UUxiVURkY0dGZz0=)

Foods **2022**, *11*(12), 1778; https://doi.org/10.3390/foods11121778 (https://doi.org/10.3390/foods11121778) - 16 Jun 2022

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Abstract Wine colour is an essential organoleptic property considered by consumers. In this paper, the potential effects on colour characteristics and the content of main phenolic compounds in red wine under microwave irradiation were investigated during wine storage. The results showed that the changing **[...] Read more.**

(This article belongs to the Special Issue **Phenolic Compounds, Aroma Compounds and Sensory Profile of Wine** (/journal/foods/special_issues/Phenolic_Compounds_Aroma_Compounds_Sensory_Profile_Wine))

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Open Access Review (/2304-8158/11/12/1777/pdf?version=1655720041)

Ambient Parameter Monitoring in Fresh Fruit and Vegetable Supply Chains Using Internet of Things-Enabled Sensor and Communication Technology (/2304-8158/11/12/1777)

by Anna Lamberty (https://sciprofiles.com/profile/2115344) and Judith Kreyenschmidt (https://sciprofiles.com/profile/author/ZTZKQ3J1dlNaNGVMRFNxVzdZVXUweUdnZEhMak5COThsQ2w0UTJhaVAxbz0=)

Foods **2022**, *11*(12), 1777; https://doi.org/10.3390/foods11121777 (registering DOI) - 16 Jun 2022

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Abstract Up to half of the global fruit and vegetable production is wasted or lost along the supply chain, causing wastage of resources and economic losses. Ambient parameters strongly influence quality and shelf life of fresh fruit and vegetables. Monitoring these parameters by using **[...] Read more.**

(This article belongs to the Special Issue **The Key Technology of Fresh Fruit and Vegetable Logistics Preservation** (/journal/foods/special_issues/logistics_preservation))

Open Access Article (/2304-8158/11/12/1776/pdf?version=1655693125)

Spoilage Potential of Contaminating Yeast Species *Kluyveromyces marxianus*, *Pichia kudriavzevii* and *Torulaspora delbrueckii* during Cold Storage of Skyr (/2304-8158/11/12/1776)

by Thanyaporn Srimahaeak (https://sciprofiles.com/profile/2229319), Mikael Agerlin Petersen (https://sciprofiles.com/profile/142407), Søren K. Lillevang (https://sciprofiles.com/profile/author/dEFCcXRlOGZ5aUJqandmbFBUYUViY2Q3NENhc2I5bWZ6dVlpcVV0T2hSZz0=), Lene Jespersen (https://sciprofiles.com/profile/2239651) and Nadja Larsen (https://sciprofiles.com/profile/2211587)

Foods **2022**, *11*(12), 1776; https://doi.org/10.3390/foods11121776 (https://doi.org/10.3390/foods11121776) - 16 Jun 2022

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Abstract This study investigated the spoilage potential of yeast strains *Kluyveromyces marxianus* (Km1, Km2 and Km3), *Pichia kudriavzevii* Pk1 and *Torulaspora delbrueckii* Td1 grown in skyr in cold storage. Yeast strains were isolated from skyr and identified by sequencing of the 26S rRNA **[...] Read more.**

(This article belongs to the Special Issue **Microbiological Safety and Quality of Fermented Products** (/journal/foods/special_issues/microbiological_safety_quality_fermented_food))

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Open Access Article (/2304-8158/11/12/1775/pdf?version=1655713201)

Optimization of Ultrasonic-Assisted Bioactive Compound Extraction from Green Soybean (*Glycine max* L.) and the Effect of Drying Methods and Storage Conditions on Procyanidin Extract (/2304-8158/11/12/1775)

by Rattanaporn Khonchaisri (https://sciprofiles.com/profile/2072965), Nutsuda Sumonsiri (https://sciprofiles.com/profile/2277284), Trakul Prommajak (https://sciprofiles.com/profile/author/VHNXSnFXaHZ5OTZET3BKejFkWWNCc1FUancrQkZDc0RZTGluM1lBM0ZFQT0=), Pornchai Rachtanapun (https://sciprofiles.com/profile/473572), Noppol Leksawasdi (https://sciprofiles.com/profile/author/WkN2Qnp2V3l0LzV1N0kzenhMQ3krQ2lZcFZoSjR1anZReVVxQ2h2bFZaST0=), Charin Techapun (https://sciprofiles.com/profile/author/THNyL0E5dlg4d2FPTml1TGl4Z25RdXN6NlVlNEVBR1RWTHU2d01mNjNnND0=), Siraphat Taesuwan (https://sciprofiles.com/profile/author/NWpESU9tRE5TL2hlTDlmWVBOWHVlaDVHUG54TmRyck9nRHhtS25NM1JVVT0=), Anek Halee (https://sciprofiles.com/profile/author/TWwydmcxQVlBbWUrVVN0WFArMkhYb0lrSHZvL2hzUzRqeDBjR3UzMmdCND0=), Rojarej Nunta (https://sciprofiles.com/profile/author/OFR1bUtCTTlXL1ZYbE5WeWJ5QjE2SXVYYlpZeVcvOWdsVmpRVFdvYWFhQT0=) and Julaluk Khemacheewakul (https://sciprofiles.com/profile/2040093)

Foods **2022**, *11*(12), 1775; https://doi.org/10.3390/foods11121775 (registering DOI) - 16 Jun 2022

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Abstract Green soybean (*Glycine max* L.) seeds (GSS) are rich in various antioxidants and phytonutrients that are linked to various health benefits. Ultrasound-assisted extraction (UAE) technology was used for extracting the effective components from GSS. A response surface method (RSM) was used to **[...] Read more.**

(This article belongs to the Special Issue **Bioactive Compounds, Antioxidants, and Health Benefits (/journal/foods/special_issues/Food_Bioactives)**)

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Open Access Article (/2304-8158/11/12/1774/pdf?version=1655374734)

The Improvement of Sensory and Bioactive Properties of Yogurt with the Introduction of Tartary Buckwheat (/2304-8158/11/12/1774)

by Yuanyuan Ye (https://sciprofiles.com/profile/author/cE95QzUrY2Q3dVdiQ3k4eGhFazYxK3JORWZUYmZwVWl0bnUrNkN5V1dZUT0=), Pei Li (https://sciprofiles.com/profile/author/Sjhoc2pKZGFpbFI5bmNWU0E4Mm5QbXY0WTY0S1JSU3BtR2xZU2xEaUhXRT0=), Jiaojiao Zhou (https://sciprofiles.com/profile/author/N3p3RFJITldzME1aWlZBUnhCeXc5ZURRTGZ2U1FoZ0p3R2ZDWVp1cHNTST0=), Jiangling He (https://sciprofiles.com/profile/2229539) and Jie Cai (https://sciprofiles.com/profile/2228599)

Foods **2022**, *11*(12), 1774; https://doi.org/10.3390/foods11121774 (https://doi.org/10.3390/foods11121774) - 16 Jun 2022

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Abstract The incorporation of cereals in yogurt has recently gained increasing consumer approval, for its high nutritional value and health benefits, all over the world. Following this emerging trend, Tartary buckwheat (TB) was supplemented into yogurt as a natural functional ingredient in order to **[...] Read more.**

(This article belongs to the Special Issue **New Insights into Cereals and Cereal-Based Foods, Volume II (/journal/foods/special_issues/cereals_foods_Volume_II)**)

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Open Access Article (/2304-8158/11/12/1773/pdf?version=1655372105)

Genotoxicity Comparison between *Morinda citrifolia* Fruit and Seed Substances (/2304-8158/11/12/1773)

by Sarah Shin (https://sciprofiles.com/profile/666485), Ji Soo Kim (https://sciprofiles.com/profile/2278066), Myung Ku Park (https://sciprofiles.com/profile/author/YmovSmo3ZFdla2dEd0ZwYnJtVkRCV2dlN1V1aXJlSkhCaUl3SUNGYm8zND0=) and Ok-Sun Bang (https://sciprofiles.com/profile/61960)

Foods **2022**, *11*(12), 1773; https://doi.org/10.3390/foods11121773 (https://doi.org/10.3390/foods11121773) - 16 Jun 2022

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Abstract This study aimed to evaluate the genotoxic potential of the fruit and seed powder, fruit puree, and aqueous extracts of *Morinda citrifolia* (*Rubiaceae,* noni). The genotoxic potential of the noni substances was evaluated using in vitro Ames, in vitro chromosomal aberration, and **[...] Read more.**

(This article belongs to the Section **Nutraceuticals and Functional Foods (/journal/foods/sections/Nutraceuticals_Functional_Foods)**)

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Open Access Article (/2304-8158/11/12/1772/pdf?version=1655347827)

The Texture Change of Chinese Traditional Pig Trotter with Soy Sauce during Stewing Processing: Based on a Thermal Degradation Model of Collagen Fibers (/2304-8158/11/12/1772)

by Yuhai Lin (https://sciprofiles.com/profile/author/VEJreG5WYThyd3RVYmxoNGdqeEVWY3htSFpRRUltZTZMc1p6dU51dVNTUT0=), Ying Wang (https://sciprofiles.com/profile/1029536), Guofeng Jin (https://sciprofiles.com/profile/2188447), Junjie Duan (https://sciprofiles.com/profile/author/cWhCM0FSc28vQXQrZnNnUUJTd2x3UFFEUW1tbmYyUDBxbXFVODFUVlhoZz0=), Yuemei Zhang (https://sciprofiles.com/profile/author/VmRnWTV2STJ3eUFaQzJ3QzBhZFg5ZWU1cERGV2tPZTlaGNPaFpXK0lQdz0=) and Jinxuan Cao (https://sciprofiles.com/profile/2171759)

Foods **2022**, *11*(12), 1772; https://doi.org/10.3390/foods11121772 (https://doi.org/10.3390/foods11121772) - 16 Jun 2022

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Abstract In order to clarify the influence of the thermal degradation of collagen fibers on the texture profile analysis (TPA) parameters of pig trotter stewed with soy sauce (PTSWSS), TPA (springiness, chewiness, hardness, and gumminess), the secondary structures, the cross-linkage, decorin (DCN) and glycosaminoglycan **[...] Read more.**

(This article belongs to the Special Issue **Meat Quality and Health (/journal/foods/special_issues/meat_quality_health)**)

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Open Access Article (/2304-8158/11/12/1771/pdf?version=1655354029)

Nutritional and Chemical Composition of *Sargassum zhangii* and the Physical and Chemical Characterization, Binding Bile Acid, and Cholesterol-Lowering Activity in HepG2 Cells of Its Fucoidans (/2304-8158/11/12/1771)

by Peichun Lin (https://sciprofiles.com/profile/author/VDJMdW9QUlpTUlNYS0hpQUQwTTlYNGtTYnNXdzN1ZWUrZUR1M2RLSmFjbz0=), Suhua Chen (https://sciprofiles.com/profile/2151205) and Siyan Zhong (https://sciprofiles.com/profile/author/N1Y5cGpEN1dzNXhDdXVybW50byt2QmwzRld1TE5BZ0hGWWpkeDNoZlBpOD0=)

Foods **2022**, *11*(12), 1771; https://doi.org/10.3390/foods11121771 (https://doi.org/10.3390/foods11121771) - 15 Jun 2022

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Abstract Fucoidan is a marine sulfated polysaccharide that is rich in *Sargassum* and has a wide range of biological activities. In this study, the chemical composition and bile acid binding ability of six crude fucoidans were compared, the nutrition and chemical composition of *Sargassum* **[...] Read more.**

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Open Access Article (/2304-8158/11/12/1770/pdf?version=1655431612)

Application of Design of Experiments to the Analysis of Fruit Juice Deacidification Using Electrodialysis with Monopolar Membranes (/2304-8158/11/12/1770)

by Marcello Fidaleo (https://sciprofiles.com/profile/57755) and Giordana Ventriglia (https://sciprofiles.com/profile/author/REFQMGs4NEY2NlRpcjVhdEZBNFVYemo3dkxpaE1lVzh1MzNCTVJONjluQT0=)

Foods **2022**, *11*(12), 1770; https://doi.org/10.3390/foods11121770 (https://doi.org/10.3390/foods11121770) - 15 Jun 2022

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Abstract Despite the beneficial health effects of fruit juices, the high content of organic acids and low pH of some of them limit their consumption. The aim of this work was to study the deacidification of fruit juices using electrodialysis (ED) with monopolar membranes. **[...] Read more.**

(This article belongs to the Special Issue **Modeling of Food Systems and Design of Experiments (/journal/foods/special_issues/models_designs)**)

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Open Access Article (/2304-8158/11/12/1769/pdf?version=1655705353)

Kinetics Crystallization and Polymorphism of Cocoa Butter throughout the Spontaneous Fermentation Process (/2304-8158/11/12/1769)

by Efraín M. Castro-Alayo (https://sciprofiles.com/profile/792180), Lisela Torrejón-Valqui (https://sciprofiles.com/profile/2277338), Marleni Medina-Mendoza (https://sciprofiles.com/profile/author/NnVScVZPQXh5R1ITZEhTdEpuNHE4V3kzZ3hISWFGZHU0YjUyTk4xYUs4cz0=), Ilse S. Cayo-Colca (https://sciprofiles.com/profile/1509084) and Fiorella P. Cárdenas-Toro (https://sciprofiles.com/profile/author/c3kxUURaUlRUb0dKTUN6U3FhWDJWQU1YTVFkZkNWZHY5MXpra3B2STI6MD

Foods **2022**, *11*(12), 1769; https://doi.org/10.3390/foods11121769 (registering DOI) - 15 Jun 2022
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Abstract The spontaneous fermentation process of Criollo cocoa is studied for its importance in the development of chocolate aroma precursors. This research supports the importance of spontaneous fermentation, which was studied through the crystallization behavior and polymorphisms of cocoa butter (CB), the most abundant **[...] Read more.**

(This article belongs to the Section **Food Physics and (Bio)Chemistry (/journal/foods/sections/Food_Physics_%28Bio%29Chemistry)**)

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Open Access Article (/2304-8158/11/12/1768/pdf?version=1655351976)

Correlation between Multilocus Sequence Typing and Antibiotic Resistance, Virulence Potential of *Campylobacter jejuni* Isolates from Poultry Meat (/2304-8158/11/12/1768)

by **Xiang Wang (https://sciprofiles.com/profile/1553108)**, **Qiyun Zhuo (https://sciprofiles.com/profile/2228420)**, **Yi Hong (https://sciprofiles.com/profile/author/bDRocnZldlU4Tm9Ka2hmZE5TeTh1L2pwUStWck11WEo2Q1R4bStKZDNDMD0=)**, **Yufan Wu (https://sciprofiles.com/profile/2188439)**, **Qiang Gu (https://sciprofiles.com/profile/author/R0FnUlJKcWlNTzQ4aVg2RkRjNG00QT09)**, **Dawei Yuan (https://sciprofiles.com/profile/author/bUROSFlSM3d5RlkzT0E2SDlOcmR5ODhvSFBuYjhCUjh4c3ZZOW1XR2p0TT0=)**, **Qingli Dong (https://sciprofiles.com/profile/1931220)** and **Jingdong Shao (https://sciprofiles.com/profile/2188440)**

Foods **2022**, *11*(12), 1768; **https://doi.org/10.3390/foods11121768 (https://doi.org/10.3390/foods11121768)** - 15 Jun 2022
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Abstract *Campylobacter jejuni* is a major foodborne pathogen and can be transmitted to human beings via the consumption of poultry products. This study aimed to determine antibiotic resistance and virulence potential of one hundred *C. jejuni* isolates from poultry meat and to explore the **[...] Read more.**

(This article belongs to the Special Issue **Microbiological Safety of Food (/journal/foods/special_issues/Microbiological_Safety_Food)**)

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Open Access Article (/2304-8158/11/12/1767/pdf?version=1655299025)

Effect of Different Watering Regimes on Olive Oil Quality and Composition of Coratina Cultivar Olives Grown on Karst Soil in Croatia (/2304-8158/11/12/1767)

by **Karolina Brkić Bubola (https://sciprofiles.com/profile/743136)**, **Šimun Kolega (https://sciprofiles.com/profile/2229381)**, **Šime Marcelić (https://sciprofiles.com/profile/2080026)**, **Zoran Šikić (https://sciprofiles.com/profile/2272343)**, **Ana Gašparović Pinto (https://sciprofiles.com/profile/2274368)**, **Marko Zorica (https://sciprofiles.com/profile/2272263)**, **Dora Klisović (https://sciprofiles.com/profile/1752617)**, **Anja Novoselić (https://sciprofiles.com/profile/1783380)**, **Maja Jukić Špika (https://sciprofiles.com/profile/987731)** and **Tomislav Kos (https://sciprofiles.com/profile/1342100)**

Foods **2022**, *11*(12), 1767; **https://doi.org/10.3390/foods11121767 (https://doi.org/10.3390/foods11121767)** - 15 Jun 2022
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Abstract Croatian islands are olive growing areas characterized by poor conditions for olive trees because of karst soil and a precipitation deficiency. Under these conditions, irrigation is a very important factor for constant olive oil production. This paper aims to investigate the effects of **[...] Read more.**

(This article belongs to the Special Issue **Influence of Processing Technologies on Olive Oil Chemical Characteristics and Evaluation of Virgin Olive Oil Quality (/journal/foods/special_issues/olive_oil_quality)**)

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Open Access Article (/2304-8158/11/12/1766/pdf?version=1655357239)

Influence of Radio Frequency Heating on the Pasteurization and Drying of Solid-State Fermented *Wolfiporia cocos* Products (/2304-8158/11/12/1766)

by **Yu-Fen Yen (https://sciprofiles.com/profile/2067250)** and **Su-Der Chen (https://sciprofiles.com/profile/1479234)**

Foods **2022**, *11*(12), 1766; **https://doi.org/10.3390/foods11121766 (https://doi.org/10.3390/foods11121766)** - 15 Jun 2022
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Abstract Rice bran and soybean residue are high in nutrients and active ingredients. They are used as media in the solid-state fermentation of *Wolfiporia cocos*. They not only reduce raw material costs, but also raise the economic value and applications of soybean residues **[...] Read more.**

(This article belongs to the Special Issue **Applications of Radio Frequency Heating in Food Processing (/journal/foods/special_issues/radio_frequency_heating)**)

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Open Access Article (/2304-8158/11/12/1765/pdf?version=1655293731)

A Study on the Mechanisms of Nanoparticle-Stabilized High Internal Phase Emulsions Constructed by Cross-Linking Egg White Protein Isolate with Different Transglutaminase Concentrations (/2304-8158/11/12/1765)

by **Yanjie Zhao (https://sciprofiles.com/profile/author/Z1lpelBlWXQrTk9SR242RUJRb1dkY0tld0xiQ3hxNWtTK3NUNjNPc3Z0OD0=)**, **Peng Wang (https://sciprofiles.com/profile/1166423)**, **Yujuan Xu (https://sciprofiles.com/profile/author/R3loWGo1MjNTNk9SQ2lOQ0Q5NTZjUmcyUmdrVmxOcGxwbmdqL1lwdzZmTT0=)**, **Xianming Zeng (https://sciprofiles.com/profile/1515438)** and **Xinglian Xu (https://sciprofiles.com/profile/2129707)**

Foods **2022**, *11*(12), 1765; **https://doi.org/10.3390/foods11121765 (https://doi.org/10.3390/foods11121765)** - 15 Jun 2022

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Abstract There is an increasing interest in the development of high internal phase emulsions (HIPE) stabilized by food-grade nanoparticles due to their potential applications in the food industry. In this study, cross-linked egg white protein isolates (cEPIs) are prepared by adding 10 u/g, 20 **[...] Read more.**

(This article belongs to the Section **Food Physics and (Bio)Chemistry (/journal/foods/sections/Food_Physics_%28Bio%29Chemistry)**)

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Open Access Article (/2304-8158/11/12/1764/pdf?version=1655290137)

Effects of Commercial Polysaccharides Stabilizers with Different Charges on Textural, Rheological, and Microstructural Characteristics of Set Yoghurts (/2304-8158/11/12/1764)

by **Zhiwen Ge (https://sciprofiles.com/profile/2191597)**, **Dongjie Yin (https://sciprofiles.com/profile/author/dkVMb1FtZ1Zjd1MvalIlUmZOSDE0SGdkaFhJQklMYjQ5L2dNU3dNZzRLZz0=)**, **Zhiyu Li (https://sciprofiles.com/profile/author/dXNTbGxWaXowMmszN0FMdGpiNjRuVTM0bUR4UUdFTnkvV3FEcmxqcWJKYz0=)**, **Xiaohong Chen (https://sciprofiles.com/profile/author/VXJiZXZvemlJaEhUcExHWnNYU09XTG9xblRGR1NQSUFld2JUa1hBS2ozWT0=)** and **Mingsheng Dong (https://sciprofiles.com/profile/347416)**

Foods **2022**, *11*(12), 1764; **https://doi.org/10.3390/foods11121764 (https://doi.org/10.3390/foods11121764)** - 15 Jun 2022

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Abstract The study investigated the preparation of set yoghurts by adding three common commercial polysaccharide stabilizers, namely sodium alginate (SA), gellan gum (GG), and konjac gum (KGM), in milk fermentation to evaluate their effects on the texture, rheology, and microstructure of set yoghurts. The **[...] Read more.**

(This article belongs to the Section **Dairy (/journal/foods/sections/Dairy)**)

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Antimicrobial Properties of Chilean Native Plants: Future Aspects in Their Application in the Food Industry (/2304-8158/11/12/1763)

by **María Carolina Otero (https://sciprofiles.com/profile/411233)**, **Juan A. Fuentes (https://sciprofiles.com/profile/1078498)**, **Cristian Atala (https://sciprofiles.com/profile/author/YS8rVC94eDAzeFA5UExOTXRFNTJvdXBxWldvV0FHSGMreTY1amRkVDZnTT0=)**, **Sara Cuadros-Orellana (https://sciprofiles.com/profile/837264)**, **Camila Fuentes (https://sciprofiles.com/profile/author/aDNndUdwMnVxRmhPWVdEcGZCSXBXRDBYK3FCTzI5WnNNVG1odkVjTC8xaz0=)** and **Felipe Gordillo-Fuenzalida (https://sciprofiles.com/profile/751070)**

Foods **2022**, *11*(12), 1763; **https://doi.org/10.3390/foods11121763 (https://doi.org/10.3390/foods11121763)** - 15 Jun 2022

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Abstract Food contamination with microorganisms is responsible for food spoilage, deterioration and change of organoleptic properties of foods. Besides, the growth of pathogenic microorganisms can provoke serious health problems if food is consumed. Innovative packaging, such as active packaging, is increasing rapidly in the **[...] Read more.**

(This article belongs to the Special Issue **Bioactive Packaging Technologies for Extending Shelf Life of Food (/journal/foods/special_issues/Bioactive_Packaging_Technologies_Extending_Shelf_Life_Food)**)

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Open Access Article **(/2304-8158/11/12/1762/pdf?version=1655288423)**

Shelf-Life Prediction and Critical Value of Quality Index of Sichuan Sauerkraut Based on Kinetic Model and Principal Component Analysis (/2304-8158/11/12/1762)

by **Jie Du (https://sciprofiles.com/profile/2236402)**, **Min Zhang (https://sciprofiles.com/profile/263069)**, **Lihui Zhang (https://sciprofiles.com/profile/author/NHFkb3FleXdLb0FINTU5OEV6SUVxQkRJOW9tQ0hZSmZMSmdDVlltN1BUZz0=)**, **Chung Lim Law (https://sciprofiles.com/profile/author/TWRVNWRkVzdmZGt1Y3MvbTBZanF1cytlODVFSHlsRlhzRmpkVWd4N0dHND0=)** and **Kun Liu (https://sciprofiles.com/profile/author/MFZhbUNjTVVQOFI1M2xaYjRJcG5aR1RRMENLK0l5UGxpVU1pbVBha2xGVT0=)**

Foods **2022**, *11*(12), 1762; **https://doi.org/10.3390/foods11121762 (https://doi.org/10.3390/foods11121762)** - 15 Jun 2022

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Abstract Kinetic models and accelerated shelf-life testing were employed to estimate the shelf-life of Sichuan sauerkraut. The texture, color, total acid, microbe, near-infrared analysis, volatile components, taste, and sensory evaluation of Sichuan sauerkraut stored at 25, 35, and 45 °C were determined. Principal component **[...] Read more.**

(This article belongs to the Section **Food Packaging and Preservation (/journal/foods/sections/Food_Packaging_Preservation)**)

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Open Access Article **(/2304-8158/11/12/1761/pdf?version=1655447064)**

Strategy Optimization of Quality Improvement and Price Subsidy of Agri-Foods Supply Chain (/2304-8158/11/12/1761)

by **Jing Xu (https://sciprofiles.com/profile/137117)**, **Jiajia Cai (https://sciprofiles.com/profile/2254972)**, **Guanxin Yao (https://sciprofiles.com/profile/1894682)** and **Panqian Dai (https://sciprofiles.com/profile/939637)**

Foods **2022**, *11*(12), 1761; **https://doi.org/10.3390/foods11121761 (https://doi.org/10.3390/foods11121761)** - 15 Jun 2022

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Abstract Based on the realistic concerns about the improvement of the quality of agricultural foods (agri-foods), the optimal supply quality and price subsidy strategies of producers and sellers for the two-level agricultural supply chain, composed of a producer and a seller, are studied. The **[...] Read more.**

(This article belongs to the Special Issue **Innovations in the Food System: Exploring the Future of Food (/journal/foods/special_issues/Innovations_Food_System_Exploring_Future_Food)**)

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Open Access Review **(/2304-8158/11/12/1760/pdf?version=1655361934)**

Novel Approaches to Environmental Monitoring and Control of *Listeria monocytogenes* in Food Production Facilities (/2304-8158/11/12/1760)

by **Priyanka Gupta (https://sciprofiles.com/profile/2210286)** and **Achyut Adhikari (https://sciprofiles.com/profile/488600)**

Foods **2022**, *11*(12), 1760; **https://doi.org/10.3390/foods11121760 (https://doi.org/10.3390/foods11121760)** - 15 Jun 2022

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Abstract *Listeria monocytogenes* is a serious public health hazard responsible for the foodborne illness listeriosis. *L. monocytogenes* is ubiquitous in nature and can become established in food production facilities, resulting in the contamination of a variety of food products, especially ready-to-eat foods. Effective and **[...] Read more.**

(This article belongs to the Special Issue **Food Safety: Persistence of Listeria monocytogenes in Food Production Environments (/journal/foods/special_issues/Listeria_Food_Production)**)

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Open Access Article (/2304-8158/11/12/1759/pdf?version=1655286790)

Effect of Microwave Pretreatment on the Antioxidant Activity and Stability of Enzymatic Products from Milk Protein (/2304-8158/11/12/1759)

by Xue Yang (https://sciprofiles.com/profile/2213144), Xiaofeng Ren (https://sciprofiles.com/profile/2185792) and Haile Ma (https://sciprofiles.com/profile/956757)

Foods **2022**, *11*(12), 1759; https://doi.org/10.3390/foods11121759 (https://doi.org/10.3390/foods11121759) - 15 Jun 2022

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Abstract The effects of microwave pretreatment on the antioxidant activity and stability of enzymatic products from milk protein (MP) were studied. The peptide content, molecular weight distribution, and amino acid composition of MP hydrolysate were also measured to explain the change of antioxidant activity **[...] Read more.**

(This article belongs to the Special Issue **Impact of Pretreatment on Physicochemical and Nutritional Properties of Milk Protein (/journal/foods/special_issues/Pretreatment_Physicochemical_Nutritional_Properties_Milk_Protein)**)

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Open Access Article (/2304-8158/11/12/1758/pdf?version=1655348514)

Preparation and Properties of Blended Composite Film Manufactured Using Walnut-Peptide–Chitosan–Sodium Alginate (/2304-8158/11/12/1758)

by Wenqi Yan (https://sciprofiles.com/profile/2034844), Haochen Sun (https://sciprofiles.com/profile/2259671), Wenxin Liu (https://sciprofiles.com/profile/2279965) and Hao Chen (https://sciprofiles.com/profile/882395)

Foods **2022**, *11*(12), 1758; https://doi.org/10.3390/foods11121758 (https://doi.org/10.3390/foods11121758) - 15 Jun 2022

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Abstract In this study, layer-by-layer assembly was performed to prepare sodium alginate (SA) layer and walnut-peptide–chitosan (CS) bilayer composite films. Genipin was adopted to crosslink CS and walnut peptide. The properties of walnut peptide-CS-SA composite film were determined, and the influence of material ratio **[...] Read more.**

(This article belongs to the Special Issue **Rethinking Agri-Food and Marine Waste and Byproducts for Circular and Sustainable Bio-Based Food Packaging (/journal/foods/special_issues/food_waste_and_byproduct_packaging)**)

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Open Access Article (/2304-8158/11/12/1757/pdf?version=1655275899)

Investigations on Backflush Cleaning of Spent Grain-Contaminated Filter Cloths Using Continuous and Pulsed Jets (/2304-8158/11/12/1757)

by Roman Alejandro Werner (https://sciprofiles.com/profile/2199872), Alexander Michael Hummel (https://sciprofiles.com/profile/author/MDA5Z1hvU1lwUjYzWVdtUUY4RThNajRPOURoby93Skx5emRrSUJtaVM1WT
, Dominik Ulrich Geier (https://sciprofiles.com/profile/2096910) and Thomas Becker (https://sciprofiles.com/profile/author/RU5lWFI4b2EzZDRmWlJ2ZC9QTXFzdz09)

Foods **2022**, *11*(12), 1757; https://doi.org/10.3390/foods11121757 (https://doi.org/10.3390/foods11121757) - 15 Jun 2022

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Abstract This study investigated the continuous and pulsed backflush cleaning of woven fabrics that act as filter media in the food and beverage industry. Especially in breweries, they are commonly used in mash filters to separate solid spent grains from liquid wort. After filtration, **[...] Read more.**

(This article belongs to the Section **Food Engineering and Technology (/journal/foods/sections/Food_Processing_Technology)**)

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Open Access Article (/2304-8158/11/12/1756/pdf?version=1655273744)

Why Being 'Stressed' Is 'Desserts' in Reverse—The Effect of Acute Psychosocial Stress on Food Pleasure and Food Choice (/2304-8158/11/12/1756)

by Nikoline Bach Hyldelund (https://sciprofiles.com/profile/2048832), Vita Ligaya Dalgaard (https://sciprofiles.com/profile/author/TnE3WXk3K1JicnNsUVVOK3poMXdTSUVqWTN1MHk3aThQVWluY3dxT04vUT0=), Derek Victor Byrne (https://sciprofiles.com/profile/375067) and Barbara Vad Andersen (https://sciprofiles.com/profile/743168)

Foods **2022**, *11*(12), 1756; https://doi.org/10.3390/foods11121756 (https://doi.org/10.3390/foods11121756) - 15 Jun 2022

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Abstract The link between acute stress, food pleasure and eating behavior in humans by employing measures of individual reward mechanisms has not been investigated as of yet. Having these insights is key to understanding why many people experience a change in eating behavior when **[...] Read more.**

(This article belongs to the Special Issue **Consumer Behavior and Food Choice—Volume II (/journal/foods/special_issues/Consumer_Volume_II)**)

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Open Access Editorial (/2304-8158/11/12/1755/pdf?version=1655272235)

Editorial for the Special Issue, "Quality Assay, Processing and Bio-Function of Rice Products" (/2304-8158/11/12/1755)

by Ken'ichi Ohtsubo (https://sciprofiles.com/profile/1031686), Carla Moita Brites (https://sciprofiles.com/profile/172429) and Cristina M. Rosell (https://sciprofiles.com/profile/714415)

Foods **2022**, *11*(12), 1755; https://doi.org/10.3390/foods11121755 (https://doi.org/10.3390/foods11121755) - 15 Jun 2022

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Abstract Rice is one of the most important cereals in the world alongside wheat and maize [...] **Full article (/2304-8158/11/12/1755)**

(This article belongs to the Special Issue **Quality Assay, Processing and Bio-Function of Rice Products (/journal/foods/special_issues/Rice_Products)**)

Open Access Article (/2304-8158/11/12/1754/pdf?version=1655263392)

Utilising a Real-Time Continuous Glucose Monitor as Part of a Low Glycaemic Index and Load Diet and Determining Its Effect on Improving Dietary Intake, Body Composition and Metabolic Parameters of Overweight and Obese Young Adults: A Randomised Controlled Trial (/2304-8158/11/12/1754)

by Khadidja Chekima (https://sciprofiles.com/profile/1983689), Mohd Ismail Noor (https://sciprofiles.com/profile/1619464), Yasmin Beng Houi Ooi (https://sciprofiles.com/profile/author/OHYvMlowVEFPU3doenJpYXJuNkw5bUduSjd4VDNSZHZMNVVoYVlyV2dHWT0=), See Wan Yan (https://sciprofiles.com/profile/author/NFEwTGduTjJHeUFBdDNqMzVlRnJzMlg5WjN1RUtqV2JMZ0xTNTluNnlRST0=), Mohammad Jaweed (https://sciprofiles.com/profile/author/eGVsTmNWNTFDVzRzLzB2cmt4Z25VYlBOd1REbEFwNEVwVFZaTnNiT2Vyaz0=) and Brahim Chekima (https://sciprofiles.com/profile/1839089)

Foods **2022**, *11*(12), 1754; https://doi.org/10.3390/foods11121754 (https://doi.org/10.3390/foods11121754) - 15 Jun 2022

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Abstract A randomised controlled trial to measure the effects of integrating real-time continuous glucose monitor (rtCGM) into a low glycaemic index (GI) and glycaemic load (GL) dietary intervention on dietary intake, body composition and specific metabolic parameters was carried out. A total of 40 **[...] Read more.**

(This article belongs to the Special Issue **Food, Nutrition and Diet Therapy (/journal/foods/special_issues/Food_Nutrition_Diet_Therapy)**)

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Open Access Article (/2304-8158/11/12/1753/pdf?version=1655371211)

Impacts of COVID-19 Sanitary Cues on Hedonic Appreciation of Foods (/2304-8158/11/12/1753)

by Jarina Gabrielle Aquino Oliveira (https://sciprofiles.com/profile/author/cElEN2RNbjJVa1JGc0pkNXZqSUZEYkVzMEdDcERTankzS0FtRmp0Wjd), Adriana Conceição Soares Sampaio (https://sciprofiles.com/profile/1513701) and Olivia Morgan Lapenta (https://sciprofiles.com/profile/2139566)

Foods **2022**, *11*(12), 1753; https://doi.org/10.3390/foods11121753 (https://doi.org/10.3390/foods11121753) - 14 Jun 2022

Viewed by 341

Abstract The COVID-19 pandemic led to several lifestyle changes, including eating behavior. Herein, we aimed to evaluate how pandemic-related sanitary cues presented in food videos impact food appraisal and desire to eat, and their priming after-effects on subsequent food pictures presented without such cues. **[...] Read more.**

(This article belongs to the Special Issue **The 2nd International Electronic Conference on Foods - "Future Foods and Food Technologies for a Sustainable World" (Foods 2021) (/journal/foods/special_issues/Foods_2021)**)

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Open Access Article (/2304-8158/11/12/1752/pdf?version=1655261088)

Improving the Thermal and Oxidative Stability of Food-Grade Phycocyanin from *Arthrospira platensis* by Addition of Saccharides and Sugar Alcohols (/2304-8158/11/12/1752)

by **Yan Huo (https://sciprofiles.com/profile/author/WkpUMlFjbWRMZlBJdC9RamplR1phdFdOSG9POCtkeTh5M2gvS1c1ajNmUT0=)**, **Xiaoyu Hou (https://sciprofiles.com/profile/author/ZlhhTmNHeExNdVZCczhpeW5NUkJlajhZeDh0aHorTEJhbFNlaEJ1cjJaOD0=)**, **Youzhi Yu (https://sciprofiles.com/profile/author/ZmthaTZSVzdBeUJlVmQ2bmZNUXhRcjJJa1ZESStPVXhyb1RlZWJaaSt4VT0=)**, **Xiaobin Wen (https://sciprofiles.com/profile/1886351)**, **Yi Ding (https://sciprofiles.com/profile/author/dmlrTm1OS2M4UVdkV2xrSVF3U1kyNGh5cFpmT1JSMnlaSzZlOW1hbFpZWT0=)**, **Yeguang Li (https://sciprofiles.com/profile/1884672)** and **Zhongjie Wang (https://sciprofiles.com/profile/91086)**

Foods **2022**, *11*(12), 1752; **https://doi.org/10.3390/foods11121752 (https://doi.org/10.3390/foods11121752)** - 14 Jun 2022

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Abstract The water-soluble pigment protein phycocyanin (C-PC) from cyanobacteria *Arthrospira* sp. is an excellent natural food colorant and nutritional supplement with a brilliant blue color. However, C-PC is highly unstable, especially at high temperatures and when exposed to oxidative stress. The lack of simple **[...] Read more.**

(This article belongs to the Special Issue **Phytochemicals from Algae: Isolation, Analysis and Food Applications (/journal/foods/special_issues/phytochemicals_algae)**)

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Open Access Article (/2304-8158/11/12/1751/pdf?version=1655364502)

Mathematical Models to Describe the Foam Mat Drying Process of Cumbeba Pulp (*Tacinga inamoena*) and Product Quality (/2304-8158/11/12/1751)

by **Adelino de Melo Guimarães Diógenes (https://sciprofiles.com/profile/author/YXBjYWlJeW51UnlFKys4ZTN1WE9GTHgxTUxXa1VGVUYvNE8vW**, **Rossana Maria Feitosa de Figueirêdo (https://sciprofiles.com/profile/1371377)**, **Alexandre José de Melo Queiroz (https://sciprofiles.com/profile/1524505)**, **João Paulo de Lima Ferreira (https://sciprofiles.com/profile/1311215)**, **Wilton Pereira da Silva (https://sciprofiles.com/profile/1070726)**, **Josivanda Palmeira Gomes (https://sciprofiles.com/profile/1957443)**, **Francislaine Suelia dos Santos (https://sciprofiles.com/profile/author/WW9zdVdLUlJWS2lUWm83Ky9tQldHQWdmOWxkbHJPSG5uWjJGR2FiS**, **Deise Souza de Castro (https://sciprofiles.com/profile/author/SmFVQmNHc1JWWnVtOUJXczd0Ym90M0xtWjk3Q0xjcFQ2aFRyaU12ZVI2ND0=)**, **Marcela Nobre de Oliveira (https://sciprofiles.com/profile/author/Q1dSajk2Z0c1SDVnajl2UkR3ei9vckNna21JbGRhQ21ibVQ2NkRiNUVxWT0=)**, **Dyego da Costa Santos (https://sciprofiles.com/profile/1546298)**, **Romário Oliveira de Andrade (https://sciprofiles.com/profile/author/YlZmVUpVQVhMV211TVZ0OHdqcSsyTW5JcnduU3lGS1NGN3dpMEV3SVN** and **Ana Raquel Carmo de Lima (https://sciprofiles.com/profile/author/TDNVcE5OK0FZWkxtbWs0ZUZZc1RubnJhRGJ2RkJWZGw4K0lPR3g0Mklya**

Foods **2022**, *11*(12), 1751; **https://doi.org/10.3390/foods11121751 (https://doi.org/10.3390/foods11121751)** - 14 Jun 2022

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Abstract The present study investigated the mathematical modeling foam-mat drying kinetics of cumbeba pulp and the effect of drying conditions on the color and contents of ascorbic acid, flavonoids, and phenolic compounds of the powder pulps obtained. Foam-mat drying was carried out in a **[...] Read more.**

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Open Access Article (/2304-8158/11/12/1750/pdf?version=1655210262)

Physico-Chemical, Textural and Sensory Evaluation of Spelt Muffins Supplemented with Apple Powder Enriched with Sugar Beet Molasses (/2304-8158/11/12/1750)

by Biljana Lončar (https://sciprofiles.com/profile/1567000), Lato Pezo (https://sciprofiles.com/profile/476291), Vladimir Filipović (https://sciprofiles.com/profile/1590852), Milica Nićetin (https://sciprofiles.com/profile/1835327), Jelena Filipović (https://sciprofiles.com/profile/2205505), Milada Pezo (https://sciprofiles.com/profile/1735108), Danijela Šuput (https://sciprofiles.com/profile/author/K016STErWnBVWE8zU1M5Q1RmOHZySnV0TG1laU5LR3VVcSsvQVF0UWJGbz0=) and Milica Aćimović (https://sciprofiles.com/profile/1110720)

Foods **2022**, *11*(12), 1750; https://doi.org/10.3390/foods11121750 (https://doi.org/10.3390/foods11121750) - 14 Jun 2022
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Abstract The present study investigated the effect of incorporating 10, 20, and 30% apple powder obtained by freeze-drying, and apple powder produced with osmotic pre-treatment in sugar beet molasses solution, into muffins. The powder was freeze-dried and introduced as a whole spelt wheat flour **[...] Read more.**

(This article belongs to the Section **Food Analytical Methods (/journal/foods/sections/Food_Analysis)**)

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Open Access Article (/2304-8158/11/12/1749/pdf?version=1655278920)

Reuse of KOH Solutions during Black Ripe Olive Processing, Effect on the Quality of the Final Product and Valorization of Wastewaters as Possible Fertilizer Product (/2304-8158/11/12/1749)

by Pedro García-Serrano (https://sciprofiles.com/profile/author/cmpjVDZNVXV1UFBReEY3Nzk5QzJiS0lzWVAzYjRsYnZGUGVvUHhsNkJGMD0=), Manuel Brenes (https://sciprofiles.com/profile/author/ak5SMVpFQlFrWVlBMExhcDZ2L3Fjb3NFbmk4ZDFhbTEzZ0NtWFpXMEg2MD0=), Concepción Romero (https://sciprofiles.com/profile/author/cFdCYVdvK0dBWk03aGVPNjYyZHdXemEzQVRUQ1gzZmw3NU5aVzdTaVo1QT0=) and Pedro García-García (https://sciprofiles.com/profile/2218415)

Foods **2022**, *11*(12), 1749; https://doi.org/10.3390/foods11121749 (https://doi.org/10.3390/foods11121749) - 14 Jun 2022
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Abstract A high volume of water is needed to produce black ripe olives, which also entails a significant volume of wastewater with a high organic and inorganic contaminant charge. To reduce this problem, the reuse of KOH solutions (lyes) in a new process was **[...] Read more.**

(This article belongs to the Special Issue **Green Innovative Techniques for Foods (/journal/foods/special_issues/green_technique)**)

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Open Access Article (/2304-8158/11/12/1748/pdf?version=1655269571)

Analysis of Fungal Microbiomes in Edible Medicinal Morindae Officinalis Radix and Alpiniae Oxyphyllae Fructus Using DNA Metabarcoding (/2304-8158/11/12/1748)

by Wenjun Jiang (https://sciprofiles.com/profile/2138734), Xuyu Chen (https://sciprofiles.com/profile/276864), Mengyue Guo (https://sciprofiles.com/profile/541021), Jingsheng Yu (https://sciprofiles.com/profile/author/VWhsbzA1blhMMmEvUHNKVkNveXFOemlkQjVnNHZTeHluRTM4N3A2UkpBRT0=), Meihua Yang (https://sciprofiles.com/profile/421825) and Xiaohui Pang (https://sciprofiles.com/profile/541390)

Foods **2022**, *11*(12), 1748; https://doi.org/10.3390/foods11121748 (https://doi.org/10.3390/foods11121748) - 14 Jun 2022
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Abstract Morindae Officinalis Radix (MOR) and Alpiniae Oxyphyllae Fructus (AOF) have been widely used as dietary supplements and traditional herbal medicines for centuries. Fungal and mycotoxin contamination in MOR and AOF has been reported recently. In this study, fungi in MOR and AOF are **[...] Read more.**

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Open Access Article (/2304-8158/11/12/1747/pdf?version=1655461421)

The Effect of Polyphenol Extract from Rosa Roxburghii Fruit on Plasma Metabolome and Gut Microbiota in Type 2 Diabetic Mice (/2304-8158/11/12/1747)

by Hui Wang (https://sciprofiles.com/profile/2190098), Zhaojun Chen (https://sciprofiles.com/profile/author/aWFsanV2RXNwU2J5Y2lBSGd3U1owVDRZeVZDWlMrUUFtQ2lXY2d0Y1owcz0=), Mei Wang (https://sciprofiles.com/profile/author/NkJPWUxMTXkyTlNLT2pxV004U09ENTZJUmZBanlhMjJjOWEzemMrTU15UT0=), Mingxiu Long (https://sciprofiles.com/profile/author/OGw4aHk0c1ZubjRTSDhNZStESGtvZk55VEZvbVAzUmk3R3k1cVYzK2tkbz0=), Tingyuan Ren (https://sciprofiles.com/profile/author/ci9GcnlBWk1Qd1dCeHRuZlFDTDY2clV0VGx2N2VZTVZ3aGZmbnhqRHJiTT0=), Chao Chen (https://sciprofiles.com/profile/2077697), Xiaotong Dai (https://sciprofiles.com/profile/author/OURzcTFDQ09RUEh4VDhSUDBFRzZrUFZqYjd6Y1BTVnV3bzRCWDR6bmV0VT0=), Sheng Yang (https://sciprofiles.com/profile/author/VC92Z0Exb2xLYUdaRmxoWGJRSDZ2NmdaSWdJMGYzdFUwem5DQkJzMWYyTT0=) and Shuming Tan (https://sciprofiles.com/profile/1588654)

Foods **2022**, *11*(12), 1747; https://doi.org/10.3390/foods11121747 (https://doi.org/10.3390/foods11121747) - 14 Jun 2022

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Abstract Rosa roxburghii fruit is an underutilized functional food abundant in polyphenols. Polyphenols have been proved to have antidiabetic effects. This study investigates the effects of Rosa roxburghii fruit polyphenols extract (RPE) on plasma metabolites and gut microbiota composition in streptozotocin (STZ)- and high-fat **[...] Read more.**

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Open Access Article (/2304-8158/11/12/1746/pdf?version=1655204091)

Molecular Cloning and Functional Analysis of *DXS* and *FPS* Genes from *Zanthoxylum bungeanum* Maxim (/2304-8158/11/12/1746)

by Lu Tian (https://sciprofiles.com/profile/author/a2pxNlZjS2M2UWM5cE9CUHZlWjFla1BadjJQbUwrbDJwVk1sNTRqSWVmdz0=), Jingwei Shi (https://sciprofiles.com/profile/author/NjlkRFRKM0p6czJSMENubzNJY1FNbXh2OEpiODYvWmc0NGFSVGhtY0tUST0=), Lin Yang (https://sciprofiles.com/profile/author/OVkyOUgvd3hlVkxwSC9XSkpTZTljN20wQkVqb0tlc1dUckFuOHlUS1A3QT0=) and Anzhi Wei (https://sciprofiles.com/profile/author/MDFNczJNRFR6OUZDWVN3RUhvUUp6eEZHbWRhTFdzb2FrMzZXekJQbFZUQT0=)

Foods **2022**, *11*(12), 1746; https://doi.org/10.3390/foods11121746 (https://doi.org/10.3390/foods11121746) - 14 Jun 2022

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Abstract *Zanthoxylum bungeanum* Maxim. (*Z. bungeanum*) has attracted attention for its rich aroma. The aroma of *Z. bungeanum* is mainly volatile terpenes synthesized by plant terpene metabolic pathways. However, there is little information on *Z. bungeanum* terpene metabolic gene. In this **[...] Read more.**

(This article belongs to the Special Issue **Food Perception: Taste, Smell and Flavour (/journal/foods/special_issues/perception_flavour)**)

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Open Access Article (/2304-8158/11/12/1745/pdf?version=1655454087)

The Effect of Steviol Glycosides on Sensory Properties and Acceptability of Ice Cream (/2304-8158/11/12/1745)

by Nannapas Muenprasitivej (https://sciprofiles.com/profile/2182843), Ran Tao (https://sciprofiles.com/profile/author/cHJpTE1PeXlJMFBPMjljWVJXY21JM2R2MUsrbUhXS1RETHc5NUtLNEFuUT0=), Sarah Jeanne Nardone (https://sciprofiles.com/profile/author/cWxMYTVXME10RmNxbGd1Y0dkZ0FCNGJWMzZ1ZHdFUVV5aHhlMGNDOHg2Yz and Sungeun Cho (https://sciprofiles.com/profile/840964).

Foods **2022**, *11*(12), 1745; https://doi.org/10.3390/foods11121745 (https://doi.org/10.3390/foods11121745) - 14 Jun 2022

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Abstract There has been a challenge in overcoming the bitter aftertaste of stevia, a natural non-caloric sweetener. Recent research focuses on investigating various types of steviol glycosides, the sweet compounds in stevia leaves, as they exhibit different sensory characteristics. This study determined the sensory **[...] Read more.**

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Open Access Review **(/2304-8158/11/12/1744/pdf?version=1655202278)**

Microalgae: Bioactive Composition, Health Benefits, Safety and Prospects as Potential High-Value Ingredients for the Functional Food Industry (/2304-8158/11/12/1744)

by **Josephine Ampofo (https://sciprofiles.com/profile/2194630)** and **Lord Abbey (https://sciprofiles.com/profile/497498)**

Foods **2022**, *11*(12), 1744; **https://doi.org/10.3390/foods11121744 (https://doi.org/10.3390/foods11121744)** - 14 Jun 2022

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Abstract Global population is estimated to reach about 9.22 billion by 2075. The increasing knowledge on the relationship between food biochemistry and positive health gives an indication of the urgency to exploit food resources that are not only sustainable but also impact human health **[...] Read more.**

(This article belongs to the Special Issue **Metabolomics Analysis for Food Authenticity and Safety (/journal/foods/special_issues/metabolomics_safety)**)

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Open Access Article **(/2304-8158/11/12/1743/pdf?version=1655292353)**

Decontamination of Pathogenic and Spoilage Bacteria on Pork and Chicken Meat by Liquid Plasma Immersion (/2304-8158/11/12/1743)

by **Peeramas Sammanee (https://sciprofiles.com/profile/2260877)**, **Phakamas Ngamsanga (https://sciprofiles.com/profile/2103043)**, **Chalita Jainonthee (https://sciprofiles.com/profile/2031455)**, **Vena Chupia (https://sciprofiles.com/profile/author/aDkxdERLc0ZOQUlOdU1jQVdXM0FFUTJpR21OUCtKRXVnZ2l6WElyYXlBVT0=)**, **Choncharoen Sawangrat (https://sciprofiles.com/profile/author/RGtZcjZ2aFhYU1VKeXpYVEppRGdiRXNEcXdPcXZUK1lGWHlZUDVGcEgxQT0=**, **Wichan Kerdjana (https://sciprofiles.com/profile/author/dko1anRyS0pBcGtXTTVhSHQwWWxZelNmSHhaYVdyNml3UXJobFFlRWdCaz0=)**, **Kanninka Na Lampang (https://sciprofiles.com/profile/author/S2NVVUthV3kzeW1sb0hNOGVRaU9rNnRqUHBhNlZoNU5DcWFxby9FdTFSMD0=**, **Tongkorn Meeyam (https://sciprofiles.com/profile/1625623)** and **Duangporn Pichpol (https://sciprofiles.com/profile/1271957)**

Foods **2022**, *11*(12), 1743; **https://doi.org/10.3390/foods11121743 (https://doi.org/10.3390/foods11121743)** - 14 Jun 2022

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Abstract In this research, we aimed to reduce the bacterial loads of *Salmonella* Enteritidis, *Salmonella* Typhimurium, *Escherichia coli*, *Campylobacter jejuni*, *Staphylococcus aureus*, and *Pseudomonas aeruginosa* in pork and chicken meat with skin by applying cold plasma in a liquid state or **[...] Read more.**

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Open Access Article **(/2304-8158/11/12/1742/pdf?version=1655200208)**

Fabrication of High-Acyl Gellan-Gum-Stabilized β-Carotene Emulsion: Physicochemical Properties and In Vitro Digestion Simulation (/2304-8158/11/12/1742)

by **Yuecheng Meng (https://sciprofiles.com/profile/764303)**, **Linyue Hang (https://sciprofiles.com/profile/author/OXJHYWt0NWZSalF5dVd4dFBSa1dQdmhEaHNwMG5NdWp1SzBseXlGUlpXUT0=)**, **Sheng Fang (https://sciprofiles.com/profile/1725439)**, **Yanhua Li (https://sciprofiles.com/profile/author/dDZoTnBiUXhYOEdCUFBoOGZYZzR3N1RoUUkyaUdzQU43bE81Y1lCU0VhVT0=)**, **Xuejiao Xu (https://sciprofiles.com/profile/author/eTVqL1grU0QxWTZ3WmVOaTdGOVdOeE1NTmZpbnBOMGZrMnlVZ1E2Z3BOMD0=)**, **Fan Zhang (https://sciprofiles.com/profile/author/VG1ldFZiM2t6YmdMZ29tbGdmYk93bjB1YktNNHR4V0Z0bXJ0NnNqV0ZZQT0=)** and **Jie Chen (https://sciprofiles.com/profile/764040)**

Foods **2022**, *11*(12), 1742; **https://doi.org/10.3390/foods11121742 (https://doi.org/10.3390/foods11121742)** - 14 Jun 2022

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Abstract The β-carotene emulsion system using high-acyl gellan gum (HA) as an emulsifier was fabricated and systematically studied. The stability and stabilizing mechanism of the emulsion using medium-chain triglyceride as oil phase with a water-oil mass ratio of 9:1 under different physicochemical conditions of **[...] Read more.**

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Open Access Article (/2304-8158/11/12/1741/pdf?version=1655198353)

Sampling Adipose and Muscle Tissue following Post-Harvest Scalding Does Not Affect RNA Integrity or Real-Time PCR Results in Market Weight Yorkshire Pigs (/2304-8158/11/12/1741)

by Amy E. Bohan (https://sciprofiles.com/profile/author/UEx6UzlZQ2Z1Z2dLdHVzZ0NTQkZnMERQYUFxUmZ2bzgyWi9kSjVOYWp0bz0=), Katelyn N. Purvis (https://sciprofiles.com/profile/author/M25WQmFzQ2ZNYnRHMnY3SVJZTzVZWlZnOVRaN2hEdjNXSXV6a0hFbFlhND0=), Jason T. Sawyer (https://sciprofiles.com/profile/1186269), Werner G. Bergen (https://sciprofiles.com/profile/author/akJ4bmJOeFJ0L01iWGpRVDlGUjVNeHVEUjdEaHRHaGRGZ2EvR2Ewb2dXOD0=) and Terry D. Brandebourg (https://sciprofiles.com/profile/1489215)

Foods **2022**, *11*(12), 1741; https://doi.org/10.3390/foods11121741 (https://doi.org/10.3390/foods11121741) - 14 Jun 2022

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Abstract Improving production efficiency while enhancing pork quality is pivotal for strengthening sustainable pork production. Being able to study both gene expression and indices of pork quality from the same anatomical location of an individual animal would better enable research conducted to study relationships **[...] Read more.**

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Open Access Article (/2304-8158/11/12/1740/pdf?version=1655199599)

Characterization of Key Odor-Active Compounds in Sun-Dried Black Tea by Sensory and Instrumental-Directed Flavor Analysis (/2304-8158/11/12/1740)

by Cong Liu (https://sciprofiles.com/profile/author/NWRCSWp1bXlNV0RpemExbnRCRGNYcUUzZ3JHdVRyQ2VDWUtmYTNndkFiRT0=), Chao Wang (https://sciprofiles.com/profile/author/WDZ0eVcydFo5L0FFMUt0R3VuQ2VWSkU4RXBkSkdkQzBUeXF5MkR2Y0dLcz0=), Tingting Zheng (https://sciprofiles.com/profile/author/TDNiOE01VmQvRXExa1haTXpENHNoUlBwUEk0S1gvVDBzNTEvSi8vV01OUT0=), Miaomiao Zhao (https://sciprofiles.com/profile/author/UGw1Ymt1OEdpTXFJMlVRNGxhVllzdTVKTCtQd2hEb2V0N1dNNytkcG8wYz0=), Wanying Gong (https://sciprofiles.com/profile/author/ZlNpZXdPNE9QMVdjOEE3dThSYzVQYWo0OVc5dGpab2lwTXFqSDRaNHNDRT0=), Qiaomei Wang (https://sciprofiles.com/profile/author/N25FaVd1VTFwWVNra2tqaTFLSzE4MytPcC80blFwbER4b1RRUlQ5aHNyVT0=), Liang Yan (https://sciprofiles.com/profile/author/Qk5oWGMvNGEvcVJlcFd1NHk0K1ZFWmtDVG1neVRDSnlHdk01MmxyazJrOD0=) and Wenjie Zhang (https://sciprofiles.com/profile/2189254)

Foods **2022**, *11*(12), 1740; https://doi.org/10.3390/foods11121740 (https://doi.org/10.3390/foods11121740) - 14 Jun 2022

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Abstract The aroma profile of sun-dried black tea (SBT) was identified by headspace solid–phase microextraction (HS–SPME) coupled with gas chromatography–mass spectrometry (GC–MS) and gas chromatography–olfactometry (GC–O). A total of 37 scents were captured by using the GC–O technique, and 35 scents with odor intensities **[...] Read more.**

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Open Access Article (/2304-8158/11/12/1739/pdf?version=1655196625)

The Influence of DNA Extraction Methods on Species Identification Results of Seafood Products (/2304-8158/11/12/1739)

by Rosalía Rodríguez-Riveiro (https://sciprofiles.com/profile/2160648), Amaya Velasco (https://sciprofiles.com/profile/975187) and Carmen G. Sotelo (https://sciprofiles.com/profile/276621)

Foods **2022**, *11*(12), 1739; https://doi.org/10.3390/foods11121739 (https://doi.org/10.3390/foods11121739) - 14 Jun 2022

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Abstract In terms of species identification, the ultimate aim of extracting DNA is the subsequent amplification of the selected marker; therefore, the quality and quantity of the extracted DNA must be sufficient for PCR-based methods. The purpose of this study is to compare five **[...] Read more.**

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Open Access Editorial (/2304-8158/11/12/1738/pdf?version=1655195183)

Effects and Implications of COVID-19 for the Human Senses, Consumer Preferences, Appetite and Eating Behaviour: Volume I (/2304-8158/11/12/1738)

by Derek Victor Byrne (https://sciprofiles.com/profile/375067)

Foods **2022**, *11*(12), 1738; https://doi.org/10.3390/foods11121738 (https://doi.org/10.3390/foods11121738) - 14 Jun 2022

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Abstract Severe Acute Respiratory Syndrome Coronavirus-2 (SARS-CoV-2) evolved into a global pandemic in 2020 [...] **Full article (/2304-8158/11/12/1738)**

(This article belongs to the Special Issue **Effects and Implications of COVID-19 for the Human Senses, Consumer Preferences, Appetite and Eating Behaviour (/journal/foods/special_issues/covid_human_sense)**)

Open Access Article (/2304-8158/11/12/1737/pdf?version=1655460961)

Seasonal Variations in the Composition and Physicochemical Characteristics of Sheep and Goat Milks (/2304-8158/11/12/1737)

by Siqi Li (https://sciprofiles.com/profile/1758429), Munkhzul Delger (https://sciprofiles.com/profile/2277165), Anant Dave (https://sciprofiles.com/profile/1211780), Harjinder Singh (https://sciprofiles.com/profile/1296653) and Aiqian Ye (https://sciprofiles.com/profile/1501525)

Foods **2022**, *11*(12), 1737; https://doi.org/10.3390/foods11121737 (https://doi.org/10.3390/foods11121737) - 14 Jun 2022

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Abstract There has been growing consumer interest in sheep and goat milk products as alternatives to cow milk products. The physicochemical characteristics of milk vary not only between ruminant species, but also during different seasons; they determine the nutritional quality and processing properties of **[...] Read more.**

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Open Access Article (/2304-8158/11/12/1736/pdf?version=1655193126)

A New Polysaccharide Carrier Isolated from Camelina Cake: Structural Characterization, Rheological Behavior, and Its Influence on Purple Corn Cob Extract's Bioaccessibility (/2304-8158/11/12/1736)

by Lucia Ferron (https://sciprofiles.com/profile/2169732), Chiara Milanese (https://sciprofiles.com/profile/author/OVlnaWZKcTN3QlpSNEN6aXdiUWs2OEFodXlhRSswTEwzQjRLb3lIME9DVT0=), Raffaella Colombo (https://sciprofiles.com/profile/500314), Raffaele Pugliese (https://sciprofiles.com/profile/1355870) and Adele Papetti (https://sciprofiles.com/profile/119501)

Foods **2022**, *11*(12), 1736; https://doi.org/10.3390/foods11121736 (https://doi.org/10.3390/foods11121736) - 14 Jun 2022

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Abstract A polysaccharide fraction obtained from camelina cake (CCP), selected as a carrier to encapsulate purple corn cob extract (MCE), was investigated. A wide population of carbohydrate polymers (with a polydispersivity index of 3.26 ± 0.07 and an average molecular weight of about 139.749 **[...] Read more.**

(This article belongs to the Special Issue **Research on the Properties of Polysaccharides, Starch, Protein, Pectin, and Fibre in Food Processing (/journal/foods/special_issues/processing_protein)**)

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Open Access Article (/2304-8158/11/12/1735/pdf?version=1655361076)

Properties of Oaxaca Cheese Elaborated with Ultrasound-Treated Raw Milk: Physicochemical and Microbiological Parameters (/2304-8158/11/12/1735)

by Mariana Huerta-Jimenez (https://sciprofiles.com/profile/631861), Brissa Herrera-Gomez (https://sciprofiles.com/profile/author/T3orODZYUUtLeDZGZXlwWjdCSDdkQT09), Eduardo A. Dominguez-Ayala (https://sciprofiles.com/profile/author/a2lvd21lcjJiOEdsUWNDa2lweCtkdz09), America Chavez-Martinez (https://sciprofiles.com/profile/1162272), Juliana Juarez-Moya (https://sciprofiles.com/profile/author/QkFhL3lyRDF2c3Vka2pxdHVsTjNzUT09), Monserrath Felix-Portillo (https://sciprofiles.com/profile/2098494), Alma D. Alarcon-Rojo (https://sciprofiles.com/profile/629471) and Luis M. Carrillo-Lopez (https://sciprofiles.com/profile/773888)

Foods **2022**, *11*(12), 1735; https://doi.org/10.3390/foods11121735 (https://doi.org/10.3390/foods11121735) - 14 Jun 2022

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Abstract The effect of ultrasound-treated fresh raw milk upon yield, physicochemical and microbiological quality of Oaxaca cheese was evaluated under a factorial design. The ultrasound frequencies tested were 25 and 45 kHz, during 15 or 30 min. The cheeses made with the ultrasonicated milk **[...] Read more.**

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Open Access Article **(/2304-8158/11/12/1734/pdf?version=1655712595)**

A New Food Ingredient Rich in Bioaccessible (Poly)Phenols (and Glucosinolates) Obtained from Stabilized Broccoli Stalks (/2304-8158/11/12/1734)

by **Antonio Costa-Pérez (https://sciprofiles.com/profile/2276306)**, **Diego A. Moreno (https://sciprofiles.com/profile/81250)**, **Paula M. Periago (https://sciprofiles.com/profile/1016165)**, **Cristina García-Viguera (https://sciprofiles.com/profile/5424)** and **Raúl Domínguez-Perles (https://sciprofiles.com/profile/85436)**

Foods **2022**, *11*(12), 1734; https://doi.org/10.3390/foods11121734 (registering DOI) - 14 Jun 2022

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Abstract Broccoli (*Brassica oleracea* var. *italica*) stalks account for up to 35% of the broccoli harvest remains with the concomitant generation of unused waste that needs recovery to contribute to the sustainability of the system. However, due to its phytochemical composition, rich **[...] Read more.**

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Open Access Article **(/2304-8158/11/12/1733/pdf?version=1655186610)**

Co-Application of 1-MCP and Laser Microporous Plastic Bag Packaging Maintains Postharvest Quality and Extends the Shelf-Life of Honey Peach Fruit (/2304-8158/11/12/1733)

by **Xuerui Li (https://sciprofiles.com/profile/author/K2d2MFVuMWNhTnVGVUdpY2xvcWxNUT09)**, **Sijia Peng (https://sciprofiles.com/profile/author/T3gvOEtOSEpQREJtNUlieGVobUpNZz09)**, **Renying Yu (https://sciprofiles.com/profile/author/TmZrVm9KMitueFNKUUNyckV3ZzJwYmI2VFNBWlgxVHlNb2grc3FqK0tRUT0=)**, **Puwang Li (https://sciprofiles.com/profile/518654)**, **Chuang Zhou (https://sciprofiles.com/profile/author/c1phSXRpK1JWNVpwTTJNRzNYUXlrb0h3c0lrZm1HWVRJNEhoeUZGaVpzMD0=)**, **Yunhui Qu (https://sciprofiles.com/profile/author/MFpEVUtzSy9RQWlaa3dxWVg3REwvV1l4WDNUOGRiTlhoakdUKzRkNkx3UT0=)**, **Hong Li (https://sciprofiles.com/profile/author/SXkyQTJpOE1BWnZkZGM2LzFLbkRadz09)**, **Haibo Luo (https://sciprofiles.com/profile/author/K0gxaWU5YzdLbHZQeG91YTJjWXovTkltVU1aaGswRm5KeUVURVl4NFZHOD0=)** and **Lijuan Yu (https://sciprofiles.com/profile/2054841)**

Foods **2022**, *11*(12), 1733; **https://doi.org/10.3390/foods11121733 (https://doi.org/10.3390/foods11121733)** - 14 Jun 2022

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Abstract Honey peach (*Prunus persica* L.) is highly nutritious; it is an excellent source of sugars, proteins, amino acids, vitamins, and mineral elements. However, it is a perishable climacteric fruit that is difficult to preserve. In this study, “Feicheng” honey peach fruit was **[...] Read more.**

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Open Access Review **(/2304-8158/11/12/1732/pdf?version=1655271409)**

Consumer Perception of Beef Quality and How to Control, Improve and Predict It? Focus on Eating Quality (/2304-8158/11/12/1732)

by **Jingjing Liu (https://sciprofiles.com/profile/1417775)**, **Marie-Pierre Ellies-Oury (https://sciprofiles.com/profile/704832)**, **Todor Stoyanchev (https://sciprofiles.com/profile/author/RW8wWFFsQnQxVExnNldJOVRmN2JLSkpsZjNsWGNLM0wyektubDlaSWxlWT0=)** and **Jean-François Hocquette (https://sciprofiles.com/profile/1063270)**

Foods **2022**, *11*(12), 1732; **https://doi.org/10.3390/foods11121732 (https://doi.org/10.3390/foods11121732)** - 13 Jun 2022

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Abstract Quality refers to the characteristics of products that meet the demands and expectations of the end users. Beef quality is a convergence between product characteristics on one hand and consumers' experiences and demands on the other. This paper reviews the formation of consumer **[...] Read more.**

(This article belongs to the Special Issue **Sensory and Quality Assessments of Foods of Animal Origin (/journal/foods/special_issues/Sensory_Quality_Animal)**)

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Valorization of Spent Coffee Grounds as a Natural Source of Bioactive Compounds for Several Industrial Applications—A Volatilomic Approach (/2304-8158/11/12/1731)

by **Carolina Andrade (https://sciprofiles.com/profile/2269656)**, **Rosa Perestrelo (https://sciprofiles.com/profile/443832)** and **José S. Câmara (https://sciprofiles.com/profile/529221)**

Foods **2022**, *11*(12), 1731; **https://doi.org/10.3390/foods11121731 (https://doi.org/10.3390/foods11121731)** - 13 Jun 2022

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Abstract Coffee is one of the most popular beverages worldwide, whose production and consumption result in large amounts of waste, namely spent coffee grounds, constituting an important source of compounds for several industrial applications. This work focused on the establishment of the volatile fingerprint **[...] Read more.**

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Open Access Article **(/2304-8158/11/12/1730/pdf?version=1655256873)**

Effect of Cold- and Hot-Break Heat Treatments on the Physicochemical Characteristics of Currant Tomato (*Solanum pimpinellifolium*) Pulp and Paste (/2304-8158/11/12/1730)

by **Kandi Sridhar (https://sciprofiles.com/profile/1551548)**, **Hilal A. Makroo (https://sciprofiles.com/profile/author/b2VQcDFIRVdtdUFWVmttRkpOVjBLZzRGckFkOGUxRU9ocE1IRVBxRkJCRFo2NndOUHY** and **Brijesh Srivastava (https://sciprofiles.com/profile/2217018)**

Foods **2022**, *11*(12), 1730; **https://doi.org/10.3390/foods11121730 (https://doi.org/10.3390/foods11121730)** - 13 Jun 2022

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Abstract Currant tomato (*Solanum pimpinellifolium*), an underutilized wild species of modern tomato, was investigated to determine the physicochemical properties and understand the effect of cold- and hot-break heat treatments on physicochemical characteristics. Moreover, a new Arrhenius-type equation was used to model the **[...] Read more.**

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Open Access Article **(/2304-8158/11/12/1729/pdf?version=1655262325)**

Metabolomic Analysis Reveals Insights into Deterioration of Rice Quality during Storage (/2304-8158/11/12/1729)

by **Qian Wang (https://sciprofiles.com/profile/author/Z1R1V2lDVkVpaHVvREpGVXdscE5uUT09)**, **Dong Zhang (https://sciprofiles.com/profile/author/QStrcVVlaGlEYTJoM3JwblFESEdiUT09)**, **Luyao Zhao (https://sciprofiles.com/profile/1658911)**, **Jianlei Liu (https://sciprofiles.com/profile/2270640)**, **Bo Shang (https://sciprofiles.com/profile/author/cXZsc0hhQVBGcWY1RituUXprYlZXUT09)**, **Weiqiao Yang (https://sciprofiles.com/profile/author/NUNJVmF5Y1Q3ZEJvN2p1YUVhbzlaZz09)**, **Xiaoliang Duan (https://sciprofiles.com/profile/2206416)** and **Hui Sun (https://sciprofiles.com/profile/2206417)**

Foods **2022**, *11*(12), 1729; **https://doi.org/10.3390/foods11121729 (https://doi.org/10.3390/foods11121729)** - 13 Jun 2022

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Abstract To determine the changes in the quality of rice during storage, this study investigated the comprehensive metabolomic profiles of Nanjing 9108 (typical *japonica* rice) and Jianzhen 2 (typical *indica* rice) varieties in China, using metabolomics. A total of 13 categories of 593 metabolites **[...] Read more.**

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Open Access Article (/2304-8158/11/12/1728/pdf?version=1655112869)

Understanding the Relationship between Microstructure and Physicochemical Properties of Ultrafiltered Feta-Type Cheese Containing *Saturea bachtiarica* Leaf Extract (/2304-8158/11/12/1728)

by **Ali Alghooneh (https://sciprofiles.com/profile/author/dmE3M0h5OUxMc2pNdVR0ZnF5T25lR0RjQlVzWDdyV1BsWmF6aU4weFNJMD0=)**, **Behrooz Alizadeh Behbahani (https://sciprofiles.com/profile/author/eU50ZmRRVzkvL1l3bW1TNzBUd0VHREFMVVBnY2lkVjluQmlmSzhUSlA5M**, **Maryam Taghdir (https://sciprofiles.com/profile/author/SzlJb0pVQmF6bENKaVJXYjR4bWxZelFhcDF6OWFveWYyZUNMY0NFQjF2VT0=)**, **Mojtaba Sepandi (https://sciprofiles.com/profile/2267175)** and **Sepideh Abbaszadeh (https://sciprofiles.com/profile/2199767)**

Foods **2022**, *11*(12), 1728; **https://doi.org/10.3390/foods11121728 (https://doi.org/10.3390/foods11121728)** - 13 Jun 2022

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Abstract Microwave-assisted extraction was optimized to prepare *Satureja bachtiarica* leaf (SBL) extract based on antimicrobial (IZD) and antioxidant activities (DPPH) and extraction yield (EY). At optimum condition, i.e., 800 W power and 8 min, the best extraction results with EY = 16%, IZD = **[...] Read more.**

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Open Access Article (/2304-8158/11/12/1727/pdf?version=1655111806)

Identification of Maize with Different Moldy Levels Based on Catalase Activity and Data Fusion of Hyperspectral Images (/2304-8158/11/12/1727)

by **Wenchao Wang (https://sciprofiles.com/profile/2270479)**, **Wenqian Huang (https://sciprofiles.com/profile/1666824)**, **Huishan Yu (https://sciprofiles.com/profile/661625)** and **Xi Tian (https://sciprofiles.com/profile/1639930)**

Foods **2022**, *11*(12), 1727; **https://doi.org/10.3390/foods11121727 (https://doi.org/10.3390/foods11121727)** - 13 Jun 2022

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Abstract Maize is susceptible to mold infection during growth and storage due to its large embryo and high moisture content. Therefore, it is essential to distinguish the moldy sample from healthy groups to prevent the spread of mold and avoid huger economic losses. Catalase **[...] Read more.**

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Open Access Article (/2304-8158/11/12/1726/pdf?version=1655347267)

Design and Characterization of a Novel Hapten and Preparation of Monoclonal Antibody for Detecting Atrazine (/2304-8158/11/12/1726)

by **Lingyuan Xu (https://sciprofiles.com/profile/author/amRqUWU5UjFmRVlGRTZaU2ZlNU9XZ2VKemZoRXoxbEJHTTF2OEU4NjlGOD0=)**, **A.M. Abd El-Aty (https://sciprofiles.com/profile/744789)**, **Jae-Han Shim (https://sciprofiles.com/profile/2077911)**,

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Foods **2022**, *11*(12), 1726; https://doi.org/10.3390/foods11121726 (https://doi.org/10.3390/foods11121726) - 13 Jun 2022
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Abstract This study provides the first design and synthetic protocol for preparing highly sensitive and specific atrazine (ATR) monoclonal antibodies (mAbs). In this work, a previously unreported hapten, 2-chloro-4-ethylamino-6-isopropylamino-1,3,5-triazine, was designed and synthesized, which maximally exposed the characteristic amino group ATR to an animal **[...] Read more.**
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Open Access Article (/2304-8158/11/12/1725/pdf?version=1655109971)

Effect of Commercial Yeast Starter Cultures on Cabernet Sauvignon Wine Aroma Compounds and Microbiota (/2304-8158/11/12/1725)

by Meiqi Wang (https://sciprofiles.com/profile/author/Sm5GT0o2dVJYRHhwZzdrUjR0cFkrQ0VNTDhJR2pzT08xYUJMdVhHQUkwUT0=),
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Ran Suo (https://sciprofiles.com/profile/author/UnFVZDRwK1gzSjJNUzhFTEVYVjBYWHZmS0hqK2s3cFFvZGk1ek5jazNGQT0=)
Foods **2022**, *11*(12), 1725; https://doi.org/10.3390/foods11121725 (https://doi.org/10.3390/foods11121725) - 13 Jun 2022
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Abstract Commercial Saccharomyces cerevisiae plays an important role in the traditional winemaking industry. In this study, the correlation of microbial community and aroma compound in the process of alcohol fermentation of Cabernet Sauvignon by four different commercial starters was investigated. The results showed that **[...] Read more.**
(This article belongs to the Topic **Food Processing and Preservation (/topics/Food_Processing_Preservation)**)

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Open Access Editorial (/2304-8158/11/12/1724/pdf?version=1655108032)

Food Industry By-Products as a Sources of Phytochemical Compounds (/2304-8158/11/12/1724)

by Drago Šubarić (https://sciprofiles.com/profile/1065145) and Stela Jokić (https://sciprofiles.com/profile/442235)
Foods **2022**, *11*(12), 1724; https://doi.org/10.3390/foods11121724 (https://doi.org/10.3390/foods11121724) - 13 Jun 2022
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Abstract Phytochemicals, or phytonutrients, are a group of biologically active substances from plants [...] **Full article (/2304-8158/11/12/1724)**
(This article belongs to the Special Issue **Food Industry By-Products as a Source of Phytochemical Compounds** (/journal/foods/special_issues/Food_Industry_By-Products_Phytochemical_Compounds))

Open Access Article (/2304-8158/11/12/1723/pdf?version=1655107148)

Microstructure, Digestibility and Physicochemical Properties of Rice Grains after Radio Frequency Treatment (/2304-8158/11/12/1723)

by Zhenna Zhang (https://sciprofiles.com/profile/author/T2NmVEU3WG55RDdicUtidUdiY09Wc2lBeDYwZk8xMXdEZkpGTEZpNVhTUT0=),
Bin Zhang (https://sciprofiles.com/profile/author/SkJVYXFaTGdiWHkwRVJtUzcrLzNVRE9zZEZjcXlXaGtZQnVoaFc3KzlxTT0=),
Lin Zhu (https://sciprofiles.com/profile/2265035) and Wei Zhao (https://sciprofiles.com/profile/1026998)
Foods **2022**, *11*(12), 1723; https://doi.org/10.3390/foods11121723 (https://doi.org/10.3390/foods11121723) - 13 Jun 2022
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Abstract Radio frequency (RF) energy has been successfully applied to rice drying, sterilization, and controlling pests. However, the effects of RF treatment on the microstructure, physicochemical properties, and digestibility of rice have rarely been studied. This study investigated the alteration of a multiscale structure, **[...] Read more.**
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Valorization of Wheat Bran by Three Fungi Solid-State Fermentation: Physicochemical Properties, Antioxidant Activity and Flavor Characteristics (/2304-8158/11/12/1722)

by **Ningjie Li**,
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Foods **2022**, *11*(12), 1722; https://doi.org/10.3390/foods11121722 (https://doi.org/10.3390/foods11121722) - 13 Jun 2022
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Abstract Three medicinal fungi were used to carry out solid-state fermentation (SSF) of wheat bran. The results showed that the use of these fungi for SSF significantly improved wheat bran's nutritional properties including the extraction yield of soluble dietary fiber (SDF), total phenolic content **[...] Read more.**

(This article belongs to the Special Issue **Changes of Volatile Flavor Compounds during the Fermentation in Foods** (/journal/foods/special_issues/Changes_Volatile_Flavor_Compounds))

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Open Access Article (/2304-8158/11/12/1721/pdf?version=1655192446)

Exploring the Fungal Community and Its Correlation with the Physicochemical Properties of Chinese Traditional Fermented Fish (Suanyu) (/2304-8158/11/12/1721)

by Haixin Sun (https://sciprofiles.com/profile/author/S2xjSysvdy9ERlZkMWhqMmJsVklqcUs3SVRrVmpFZVVrWkRvc1FkZy9RRT0=),
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Foods **2022**, *11*(12), 1721; https://doi.org/10.3390/foods11121721 (https://doi.org/10.3390/foods11121721) - 13 Jun 2022
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Abstract Suanyu is a traditional natural fermented fish product from Southwest China that contains very complex microflora. The main purpose of this study was to explore the fungal community and its relationship with the physicochemical properties of Suanyu. The fungal community structure of Suanyu **[...] Read more.**

(This article belongs to the Special Issue **Microbiological Safety and Quality of Fermented Products** (/journal/foods/special_issues/microbiological_safety_quality_fermented_food))

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Open Access Article (/2304-8158/11/12/1720/pdf?version=1655097662)

Identification of Deoxynivalenol and Degradation Products during Maize Germ Oil Refining Process (/2304-8158/11/12/1720)

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Foods **2022**, *11*(12), 1720; https://doi.org/10.3390/foods11121720 (https://doi.org/10.3390/foods11121720) - 13 Jun 2022
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Abstract Deoxynivalenol (DON) contamination in germs and germ oil is posing a serious threat to food and feed security. However, the transformation pathway, the distribution of DON, and its degradation products in edible oil refining have not yet been reported in detail. In this **[...] Read more.**
(This article belongs to the Special Issue **Emerging Detection Techniques for Foodborne Pathogens and Related Bacterial Toxins (/journal/foods/special_issues/pathogen_biosensor)**)

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Determining the Role of UTP-Glucose-1-Phosphate Uridylyltransferase (GalU) in Improving the Resistance of *Lactobacillus acidophilus* NCFM to Freeze-Drying (/2304-8158/11/12/1719)

by **Zhidan Zeng (https://sciprofiles.com/profile/author/NktYWTlOQXltU0s2Q3E3emZnMktacmsxWTZiMVMzNWg3ZnJJcUlOclpNaz0=)**,
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Foods **2022**, *11*(12), 1719; **https://doi.org/10.3390/foods11121719 (https://doi.org/10.3390/foods11121719)** - 12 Jun 2022
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Abstract *Lactobacillus acidophilus* NCFM is widely used in the fermentation industry; using it as a freeze-dried powder can greatly reduce the costs associated with packaging and transportation, and even prolong the storage period. Previously published research has reported that the expression of *galU* (EC: **[...] Read more.**
(This article belongs to the Special Issue **Effects of Preservatives, Processing Technologies, Packaging Systems and Bioprotective Agents on the Microbiome of Foods (/journal/foods/special_issues/microbiome_food_additives_cooking_processing)**)

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Amino Acid Profiles in Peach (*Prunus persica* L.) Fruit (/2304-8158/11/12/1718)

by **Meng Sun (https://sciprofiles.com/profile/2143115)**,
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Foods **2022**, *11*(12), 1718; **https://doi.org/10.3390/foods11121718 (https://doi.org/10.3390/foods11121718)** - 12 Jun 2022
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Abstract Amino acids play an interesting and important role in the metabolism of peaches. The objectives of this study were to investigate and compare amino acid profiles in peaches at harvest for future research about the resistance effects, nutritional value of amino acids in **[...] Read more.**
(This article belongs to the Special Issue **Recent Research Advance of Plant-Based Fermented Food (/journal/foods/special_issues/plant_fermented_food)**)

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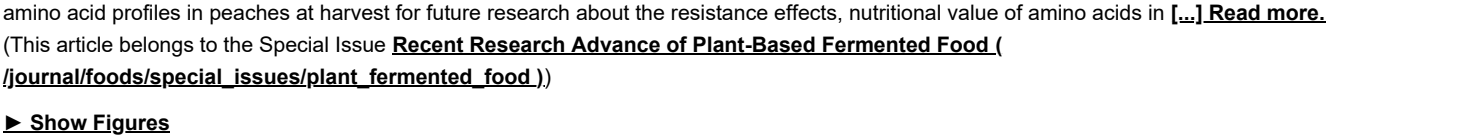

Open Access Article (/2304-8158/11/12/1717/pdf?version=1655116870)

Effects of Weak Acids on the Microbiological, Nutritional and Sensory Quality of Baltic Herring (*Clupea harengus membras*) (/2304-8158/11/12/1717)

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Foods **2022**, *11*(12), 1717; https://doi.org/10.3390/foods11121717 (https://doi.org/10.3390/foods11121717) - 12 Jun 2022
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Abstract Baltic herring (*Clupea harengus membras*) pickled in vinegar is a common product in the Nordic countries. Other weak acids are used to cook and preserve fish in other food cultures. The aim of this study was to evaluate the potential of **[...] Read more.**
(This article belongs to the Special Issue **Processing and Preservation of Aquatic Products (/journal/foods/special_issues/processing_aquatic)**)

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Open Access Article (/2304-8158/11/12/1716/pdf?version=1655097336)

Modification of *Artichoke* Dietary Fiber by Superfine Grinding and High-Pressure Homogenization and Its Protection against Cadmium Poisoning in Rats (/2304-8158/11/12/1716)

by Renwei Zhu (https://sciprofiles.com/profile/2148449),
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Foods **2022**, *11*(12), 1716; https://doi.org/10.3390/foods11121716 (https://doi.org/10.3390/foods11121716) - 12 Jun 2022
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Abstract This study was carried out to investigate the effects of superfine grinding (SP) and high-pressure homogenization (HPH) on the structural and physicochemical properties of *artichoke* dietary fiber (ADF), as well as the protective effects against cadmium poisoning in rats. The structural characteristics and **[...] Read more.**
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Open Access Article (/2304-8158/11/12/1715/pdf?version=1654940542)

Dietary Behaviours of University Students during the COVID-19 Pandemic. A Comparative Analysis of Nursing and Engineering Students (/2304-8158/11/12/1715)

by Miriam Araujo-Hernández (https://sciprofiles.com/profile/1241801),
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Foods **2022**, *11*(12), 1715; https://doi.org/10.3390/foods11121715 (https://doi.org/10.3390/foods11121715) - 11 Jun 2022
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Abstract The university stage is a crucial stage that influences the decision-making process of students. At this stage, they acquire dietary habits that are guided by their likes, beauty ideals, biological influences, and economic factors. During the COVID-19 pandemic, universities closed and turned to **[...] Read more.**
(This article belongs to the Special Issue **Consumer Behavior and Food Choice—Volume II (/journal/foods/special_issues/Consumer_Volume_II)**)

Open Access Article (/2304-8158/11/12/1714/pdf?version=1655458665)

Preventive Effects of Thinned Apple Extracts on TNF-α-Induced Intestinal Tight Junction Dysfunction in Caco-2 Cells through Myosin Light Chain Kinase Suppression (/2304-8158/11/12/1714)

by
Joo-Yeon Lee (https://sciprofiles.com/profile/author/WWZqcmtxUW5RL1QwbVgvNms5Y3dTa0hYUTlSay9sQ2phNmNtVkdVTFRGOD0=) and
Choon Young Kim (https://sciprofiles.com/profile/234394)
Foods **2022**, *11*(12), 1714; https://doi.org/10.3390/foods11121714 (https://doi.org/10.3390/foods11121714) - 11 Jun 2022
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Abstract Inflammatory bowel disease (IBD) is associated with intestinal epithelial barrier dysfunction and elevation of proinflammatory cytokines such as TNF-α. Tight junctions (TJ) control the paracellular barrier of the gut. Thinned apples are an indispensable horticultural agro-waste for apple cultivation, but also especially [...] **Read more.**
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Open Access Article (/2304-8158/11/12/1713/pdf?version=1655111307)

Characterization of Quality Properties in Spoiled Mianning Ham (/2304-8158/11/12/1713)

by Yanli Zhu (https://sciprofiles.com/profile/2148233), Wei Wang (https://sciprofiles.com/profile/1698431), Yulin Zhang (https://sciprofiles.com/profile/author/cVFuc3JZWmswNW5iYWc4RzkrQUF0RldEOXBZRzZnRE1WbmZoTUVlc0NNdz0=), Ming Li (https://sciprofiles.com/profile/author/ZGhYOG93Nm1KTTlGS0NmRWY1cDJxeTZqRVpxRktrNllBZWJHZW4zakJzdz0=), Jiamin Zhang (https://sciprofiles.com/profile/author/alZkcVdFVmNsWnYrYkJUOXdzY1ZpYVBlUDdGQ3RodXhmVkJtZE9SNGdJbz0=), Lili Ji (https://sciprofiles.com/profile/author/b1BnRWgwNUt4K0lUNE9YU3pRNytGNWl0bWcwUnlhQ3kzUkFlQVlHMWVrRT0=), Zhiping Zhao (https://sciprofiles.com/profile/2257960), Rui Zhang (https://sciprofiles.com/profile/2136934) and Lin Chen (https://sciprofiles.com/profile/463731)

Foods **2022**, *11*(12), 1713; https://doi.org/10.3390/foods11121713 (https://doi.org/10.3390/foods11121713) - 11 Jun 2022

Abstract Deep spoilage is a cyclical and costly problem for the meat industry. Mianning ham is a famous dry-cured meat product in Sichuan, China. The aim of this work was to investigate the physicochemical characteristics, sources of odor, and associated microorganisms that cause spoilage **[...] Read more.**

(This article belongs to the Special Issue **Green Processing Technology of Meat and Meat Products** (/journal/foods/special_issues/green_processing_technology_meat))

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Pickering Emulsion Stabilized by Tea Seed Cake Protein Nanoparticles as Lutein Carrier (/2304-8158/11/12/1712)

by Li Liang (https://sciprofiles.com/profile/2197689), Junlong Zhu (https://sciprofiles.com/profile/2207650), Zhiyi Zhang (https://sciprofiles.com/profile/author/RDJHVnl1MVRYYUlVd1hnT1lnakRoVnhCZVpOckthdDljS0VZaEE3RjE5Zz0=), Yu Liu (https://sciprofiles.com/profile/author/blg1L1c0SkF5MjBlV0dpd2ZnSG1NbEh3MG9seU5yVnkwMDlreVRhTHJpTT0=), Chaoting Wen (https://sciprofiles.com/profile/2187516), Xiaofang Liu (https://sciprofiles.com/profile/author/MHdwcm5BZm9QTkVvUVpkNmk5Y1puaGhmMElvQlA2bWRlYjk1WGJVU3N3Zz0=), Jixian Zhang (https://sciprofiles.com/profile/2202261), Youdong Li (https://sciprofiles.com/profile/545803), Ruijie Liu (https://sciprofiles.com/profile/773019), Jiaoyan Ren (https://sciprofiles.com/profile/104199), Qianchun Deng (https://sciprofiles.com/profile/482071), Guoyan Liu (https://sciprofiles.com/profile/2198367) and Xin Xu (https://sciprofiles.com/profile/1841945)

Foods **2022**, *11*(12), 1712; https://doi.org/10.3390/foods11121712 (https://doi.org/10.3390/foods11121712) - 10 Jun 2022

Abstract To effectively deliver lutein, hydrothermally prepared tea seed cake protein nanoparticles (TSCPN) were used to fabricate Pickering emulsion, and the bioaccessibility of lutein encapsulated by Pickering emulsion and the conventional emulsion was evaluated in vitro. The results indicated that the average size and **[...] Read more.**

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Hydrolysis of Edible Oils by Fungal Lipases: An Effective Tool to Produce Bioactive Extracts with Antioxidant and Antimicrobial Potential (/2304-8158/11/12/1711)

by Alexandra Kotogán (https://sciprofiles.com/profile/406054), Zsófia Terézia Furka (https://sciprofiles.com/profile/author/Nm1DUGovT1ZaSkxTSGNyTjB1MVVuVFpKbmVuY3V5emtNb09GZDVhVXdKZz0=), Tamás Kovács (https://sciprofiles.com/profile/author/SU5SbjJCWHZhM3NWdlBYaG1LdkxXc2dVbHExWWhQQk5kYWtxZUlKdVNzMD0=),

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Erika Beáta Kerekes (https://sciprofiles.com/profile/787657) and Miklós Takó (https://sciprofiles.com/profile/388188)
Foods **2022**, *11*(12), 1711; https://doi.org/10.3390/foods11121711 (https://doi.org/10.3390/foods11121711) - 10 Jun 2022
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Abstract Hydrolysis of olive, rapeseed, linseed, almond, peanut, grape seed and menhaden oils was performed with commercial lipases of *Aspergillus niger*, *Rhizopus oryzae*, *Rhizopus niveus*, *Rhizomucor miehei* and *Candida rugosa*. In chromogenic plate tests, olive, rapeseed, peanut and linseed oils **[...] Read more.**
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Preliminary Characterization of Phytochemicals and Polysaccharides in Diverse Coffee Cascara Samples: Identification, Quantification and Discovery of Novel Compounds (/2304-8158/11/12/1710)

by Jiarong Zhang (https://sciprofiles.com/profile/1215144), Xuequan Sun (https://sciprofiles.com/profile/2271027),
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Foods **2022**, *11*(12), 1710; https://doi.org/10.3390/foods11121710 (https://doi.org/10.3390/foods11121710) - 10 Jun 2022
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Abstract Coffee cascara is the first and most significant by-product of the coffee processing industry, whose valorization has become an urgent priority to reduce harmful environmental impacts. This work aimed to provide an improved understanding of phytochemicals and polysaccharides in coffee cascara in order **[...] Read more.**
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Open Access Article (/2304-8158/11/12/1709/pdf?version=1654862355)

Ginsenoside Rf Enhances Exercise Endurance by Stimulating Myoblast Differentiation and Mitochondrial Biogenesis in C2C12 Myotubes and ICR Mice (/2304-8158/11/12/1709)

by Won-Chul Lim (https://sciprofiles.com/profile/974787), Eun Ju Shin (https://sciprofiles.com/profile/94785),
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Foods **2022**, *11*(12), 1709; https://doi.org/10.3390/foods11121709 (https://doi.org/10.3390/foods11121709) - 10 Jun 2022
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Abstract Ginsenoside Rf (G-Rf) is a saponin of the protopanaxatriol family and a bioactive component of Korean ginseng. Several ginsenosides are known to have a positive effect on exercise endurance, but there is not yet a report on that of G-Rf. Forced swimming tests **[...] Read more.**
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Metabolomic Characterization of Pigmented and Non-Pigmented Potato Cultivars Using a Joint and Individual Variation Explained (JIVE) (/2304-8158/11/12/1708)

by Adriana Teresa Ceci (https://sciprofiles.com/profile/2255907), Pietro Franceschi (https://sciprofiles.com/profile/1643765), Enrico Serni (https://sciprofiles.com/profile/author/L1R4a1ppODY1emZNblBqNHdDMVRHSkQzODdsWkI2RGNuSDFwS2plL0xaWT0=), Daniele Perenzoni (https://sciprofiles.com/profile/822032), Michael Oberhuber (https://sciprofiles.com/profile/1340771), Peter Robatscher (https://sciprofiles.com/profile/791763) and Fulvio Mattivi (https://sciprofiles.com/profile/55177)

Foods **2022**, *11*(12), 1708; https://doi.org/10.3390/foods11121708 (https://doi.org/10.3390/foods11121708) - 10 Jun 2022

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Abstract Potatoes (*Solanum tuberosum* L.) are one of the most valuable agricultural crops, and the flesh of these tubers provides various classes of healthy compounds important for human nutrition. This work presents the results of a joint analysis of different chemical classes of **[...] Read more.**

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Anti-Inflammatory Effects of *Limosilactobacillus fermentum* KGC1601 Isolated from *Panax ginseng* and Its Probiotic Characteristics (/2304-8158/11/12/1707)

by Heejin Kim (https://sciprofiles.com/profile/2213679), Yun-Seok Lee (https://sciprofiles.com/profile/2241881), Hye-Young Yu (https://sciprofiles.com/profile/2079610), Mijin Kwon (https://sciprofiles.com/profile/author/T2g4SVo2ZjJNUHozTGFEMzFkTy93azFsVFJRc2JUZmc1eXNaYkM4ZjBOZz0=), Ki-Kwang Kim (https://sciprofiles.com/profile/1225977), Gyo In (https://sciprofiles.com/profile/1081596), Soon-Ki Hong (https://sciprofiles.com/profile/author/UDBxeldwaHdaV3Y4UnBzd25wSWRwbjZHVWdkb0JMQWM2YmV0K25MRVAzRT0=) and Sang-Kyu Kim (https://sciprofiles.com/profile/2086788)

Foods **2022**, *11*(12), 1707; https://doi.org/10.3390/foods11121707 (https://doi.org/10.3390/foods11121707) - 10 Jun 2022

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Abstract We investigated the potential probiotic properties of *Limosilactobacillus fermentum* KGC1601 isolated from *Panax ginseng*. Ginseng cultivated in an experimental field of the Korea Ginseng Research Institute was fermented, followed by single colony selection from MRS agar. We performed 16s-rRNA sequencing and whole-genome **[...] Read more.**

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How to Frame Destination Foodscapes? A Perspective of Mixed Food Experience (/2304-8158/11/12/1706)

by Dan Zhu (https://sciprofiles.com/profile/1844541), Jiayi Wang (https://sciprofiles.com/profile/2119622), Peng Wang (https://sciprofiles.com/profile/2212954) and Honggang Xu (https://sciprofiles.com/profile/575431)

Foods **2022**, *11*(12), 1706; https://doi.org/10.3390/foods11121706 (https://doi.org/10.3390/foods11121706) - 10 Jun 2022

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Abstract Foodscape conceptualizes the dynamic human–food–place nexus. Tourism provides a cross-cultural context where tourists can consume different destination foods and places, during which multiple types of destination foodscapes are produced. However, few studies explore how to frame the types and connotations of destination foodscape. **[...] Read more.**

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Comparative Study on the Characterization of Myofibrillar Proteins from Tilapia, Golden Pompano and Skipjack Tuna (/2304-8158/11/12/1705)

by Huibo Wang (https://sciprofiles.com/profile/author/TGxCTGV2RU5sMStCZUF1TkRWWkVQemhUYXJYZFUxUGFLLzBMMUFrQStSWT0=), Zhisheng Pei (https://sciprofiles.com/profile/author/RG00VUtPbVFpNnlOU1hoMHNHM2ZxYThXK3JDQzkyNVFBckwrT2ZkVkFVYz0=), Changfeng Xue (https://sciprofiles.com/profile/author/Ty9NNVZEQW9CMjZoOERIdC9qd3FRZFlmakhURHV3YlhER3JwNVFGL29QND0=), Jun Cao (https://sciprofiles.com/profile/author/eXdHck1kQS8rcXd6MTdoVG1oWk8vbEp5YUhkb0pubmU2aU0xWDFqU2grQT0=), Xuanri Shen (https://sciprofiles.com/profile/author/bUtOUEQwSnJFa0c4NkhCa3B6QlFOTGxCZm5yd0NrUlVrRExodlBvbEQ3Zz0=) and Chuan Li (https://sciprofiles.com/profile/784854)

Foods **2022**, *11*(12), 1705; https://doi.org/10.3390/foods11121705 (https://doi.org/10.3390/foods11121705) - 10 Jun 2022

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Abstract In this study, the physicochemical properties, functional properties and N-glycoproteome of tilapia myofibrillar protein (TMP), golden pompano myofibrillar protein (GPMP) and skipjack tuna myofibrillar protein (STMP) were assessed. The microstructures and protein compositions of the three MPs were similar. TMP and GPMP had **[...] Read more.**

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Open Access Article (/2304-8158/11/12/1704/pdf?version=1654858991)

Delayed Quality Deterioration of Low-Moisture Cereal-Based Snack by Storing in an Active Filler-Embedded LDPE Zipper Bag (/2304-8158/11/12/1704)

by Youngje Jo (https://sciprofiles.com/profile/1154000), Eunghee Kim (https://sciprofiles.com/profile/author/OUVCaDUvWjM4eVZuRFN1SFRpcGdtdWNJM3A1RkxDc0JnS1VUa09ieFF5RT0=), Sangoh Kim (https://sciprofiles.com/profile/author/YWFsUXZzdFhRSGZWbVZadnlvOVVDQUtPRWZoOHFIdmo3Nm9XUGxLb290VT0=), Choongjin Ban (https://sciprofiles.com/profile/1471430) and Seokwon Lim (https://sciprofiles.com/profile/1594084)

Foods **2022**, *11*(12), 1704; https://doi.org/10.3390/foods11121704 (https://doi.org/10.3390/foods11121704) - 10 Jun 2022

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Abstract This study focused on controlling the vapor permeability of an active zipper bag and preserving the quality of cereal-based snacks during the storage period at home. The active zipper bag was prepared by extruding low-density polyethylene with active fillers obtained from natural mineral **[...] Read more.**

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Open Access Article (/2304-8158/11/12/1703/pdf?version=1654845789)

Consumer Knowledge and Acceptance of "Algae" as a Protein Alternative: A UK-Based Qualitative Study (/2304-8158/11/12/1703)

by Chloe Mellor (https://sciprofiles.com/profile/author/d0lVQW1RTTQrVE81U2d4TjRkSjlTTXRYa2xnQm1lbkpzTVliQ1Rocms4QT0=), Rochelle Embling (https://sciprofiles.com/profile/author/VzRrN1c4dUdJQ1h0OHJoUUN6RFkzY0xVbUR0c3c0TzRZZ0VkMlFvNWl0QT0=), Louise Neilson (https://sciprofiles.com/profile/2236996), Tennessee Randall (https://sciprofiles.com/profile/2006456), Chloe Wakeham (https://sciprofiles.com/profile/2267025), Michelle D. Lee (https://sciprofiles.com/profile/author/QzRWWnF2NldOU1cxWTZvbFRJdzBJYWNaVzRuODAxSGRyRG1DQmFjTmpXUT0=) and Laura L. Wilkinson (https://sciprofiles.com/profile/2190286)

Foods **2022**, *11*(12), 1703; https://doi.org/10.3390/foods11121703 (https://doi.org/10.3390/foods11121703) - 10 Jun 2022

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Abstract Overconsumption of meat has been recognised as a key contributing factor to the climate emergency. Algae (including macroalgae and microalgae) are a nutritious and sustainable food source that may be utilised as an alternative to animal-based proteins. However, little is known about the **[...] Read more.**

(This article belongs to the Topic **Future Foods from the Sea (/topics/food_sea)**)

Open Access Editorial (/2304-8158/11/12/1702/pdf?version=1654825933)

Balancing Innovation and Neophobia in the Production of Food for Plant-Based Diets (/2304-8158/11/12/1702)

by Antonella Pasqualone (https://sciprofiles.com/profile/314629)
Foods **2022**, *11*(12), 1702; https://doi.org/10.3390/foods11121702 (https://doi.org/10.3390/foods11121702) - 10 Jun 2022
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Abstract In addition to vegetarians and vegans, plant-based diets are adopted by flexitarians or semi-vegetarians, i [...] **Full article (/2304-8158/11/12/1702)**
(This article belongs to the Section **Food Nutrition (/journal/foods/sections/Food_Function_Nutrition)**)

Open Access Review (/2304-8158/11/12/1701/pdf?version=1655255748)

New Perspective on Natural Plant Protein-Based Nanocarriers for Bioactive Ingredients Delivery (/2304-8158/11/12/1701)

by Chaoting Wen (https://sciprofiles.com/profile/2187516), Jixian Zhang (https://sciprofiles.com/profile/2202261), Haihui Zhang (https://sciprofiles.com/profile/422997) and Yuqing Duan (https://sciprofiles.com/profile/417396)
Foods **2022**, *11*(12), 1701; https://doi.org/10.3390/foods11121701 (https://doi.org/10.3390/foods11121701) - 09 Jun 2022
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Abstract The health effects of bioactive substances in the human body are affected by several factors, including food processing conditions, storage conditions, light and heat, among others. These factors greatly limit the stability and bioavailability of bioactive substances. These problems can be solved by **[...] Read more.**
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Open Access Article (/2304-8158/11/12/1700/pdf?version=1654854131)

Variability of Meat and Carcass Quality from Worldwide Native Chicken Breeds (/2304-8158/11/12/1700)

by Antonio González Ariza (https://sciprofiles.com/profile/1382737), Francisco Javier Navas González (https://sciprofiles.com/profile/513058), Ander Arando Arbulu (https://sciprofiles.com/profile/673764), José Manuel León Jurado (https://sciprofiles.com/profile/2157668), Juan Vicente Delgado Bermejo (https://sciprofiles.com/profile/860540) and María Esperanza Camacho Vallejo (https://sciprofiles.com/profile/1579623)
Foods **2022**, *11*(12), 1700; https://doi.org/10.3390/foods11121700 (https://doi.org/10.3390/foods11121700) - 09 Jun 2022
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Abstract The present research aimed to determine the differential clustering patterns of carcass and meat quality traits in local chicken breeds from around the world and to develop a method to productively characterize minority bird populations. For this, a comprehensive meta-analysis of 91 research **[...] Read more.**
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Open Access Feature Paper Article (/2304-8158/11/12/1699/pdf?version=1654851772)

Differential Nutrition-Health Properties of *Ocimum basilicum* Leaf and Stem Extracts (/2304-8158/11/12/1699)

by Aicha Bensaid (https://sciprofiles.com/profile/2202069), Frederic Boudard (https://sciprofiles.com/profile/author/ak4xM1V1c1gvdWltSjkzN01WVldpYWQyQWhBSHFRcGU5VG1VVXNzSUgzcER2QVVQ, Adrien Servent (https://sciprofiles.com/profile/2191984), Sylvie Morel (https://sciprofiles.com/profile/1460427), Karine Portet (https://sciprofiles.com/profile/author/TUFZNTAxdzhUQU50djZrTVJYeGRYVVgzcmpvRG55SW00cyt0RElPM2kxRT0=), Caroline Guzman (https://sciprofiles.com/profile/author/Y3p1M3g4WFFiVnozaVlDUVlEYUdKOFpyTzVSVldyaXBEMVNlQnZaUmtZdz0=), Manon Vitou (https://sciprofiles.com/profile/author/bXF6Y1JaNm5NWE1ueFhuZnVUVzNPMEUxV1hUSjJjd1JVbnRuTUV6elM4ND0=), Florence Bichon (https://sciprofiles.com/profile/author/UVo5d1N1SWJ1UWJtSFVxa21SZG53OGRPUUlueHZlU05ESlRPTVc0UFZ3MD0=) and Patrick Poucheret (https://sciprofiles.com/profile/244343)
Foods **2022**, *11*(12), 1699; https://doi.org/10.3390/foods11121699 (https://doi.org/10.3390/foods11121699) - 09 Jun 2022
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Abstract (1) Background: *Ocimum basilicum* L. is an aromatic medicinal plant of the Lamiaceae family known as sweet basil. It is used in traditional medicine for its beneficial effects on gastrointestinal disorders, inflammation, immune system, pyrexia or cancer among others. *Ocimum basilicum* (OB) leaf **[...] Read more.**
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Open Access Article (/2304-8158/11/12/1698/pdf?version=1654772909)

Characteristics and Antioxidant Activity of Walnut Oil Using Various Pretreatment and Processing Technologies (/2304-8158/11/12/1698)

by Pan Gao (https://sciprofiles.com/profile/2262805), Yunpeng Ding (https://sciprofiles.com/profile/author/NGxhM2FGdVp2TWlzckdKTklJTU9ybVlEMmdleDV1Yy8zSUpNcmRsT0lkdz0=), Zhe Chen (https://sciprofiles.com/profile/author/OEg1c2ROL3J6ck9KNmF4UW5SZkxOTHZ4L3h5MWRhbGZ2M0c3eVNhUXorQT0=), Zhangtao Zhou (https://sciprofiles.com/profile/author/L2ZlamlMOE1qNkNJN3NYT0VQUFhLZFllVnJLMkQ2WE1PMWtTOFhZNGZjZz0=), Wu Zhong (https://sciprofiles.com/profile/author/YnMwM2xodTZXRW5GUFlxMk9oOHRpZzB2R1g4andBcVFrTUMybS9aOTZZND0=), Chuanrong Hu (https://sciprofiles.com/profile/author/S2FycGt3QmxOejBZZ2RXbkdRQnVvZz09), Dongping He (https://sciprofiles.com/profile/author/WnkweSt2QlInTVdJcGVzSjg0MitTdWhTRlRGNWlXVXBZVC9RK3g0ajJtST0=) and Xingguo Wang (https://sciprofiles.com/profile/322248)

Foods **2022**, *11*(12), 1698; https://doi.org/10.3390/foods11121698 (https://doi.org/10.3390/foods11121698) - 09 Jun 2022

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Abstract This study was the first time the effects of pretreatment technology (microwave roasting, MR; oven roasting, OR; steaming roasting, SR) and processing technology (screw pressing, SP; aqueous enzymatic extraction, AEE; subcritical butane extraction, SBE) on the quality (physicochemical properties, phytochemical content, and antioxidant **[...] Read more.**

(This article belongs to the Special Issue **Effect of Processing on Sensory Quality and Bioactive Components in Food Products (/journal/foods/special_issues/Sensory_Quality_Bioactive_Components)**)

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Open Access Article (/2304-8158/11/12/1697/pdf?version=1654769991)

Assessment of Environmental Impacts from Different Perspectives—Case Study of Egg Value Chain System in Serbia (/2304-8158/11/12/1697)

by Marija Mitrovic (https://sciprofiles.com/profile/2183656), Igor Tomasevic (https://sciprofiles.com/profile/782812) and Ilija Djekic (https://sciprofiles.com/profile/673132)

Foods **2022**, *11*(12), 1697; https://doi.org/10.3390/foods11121697 (https://doi.org/10.3390/foods11121697) - 09 Jun 2022

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Abstract The environmental performance of various aspects of animal origin food supply chains has been the focus of research in recent years, and has provided useful information. However, there were no studies that covered the entire egg supply chain from different perspectives. The aim **[...] Read more.**

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Open Access Article (/2304-8158/11/12/1696/pdf?version=1654771091)

Intestinal Microecology of Mice Exposed to TiO_2 Nanoparticles and Bisphenol A (/2304-8158/11/12/1696)

by Chen Yang (https://sciprofiles.com/profile/author/NWg4TmtLZ056QU11MXNmTmFjT2V1bmFlRUtjRy8yL2lGWkt4VFZaMGNDMD0=), Youlan Tan (https://sciprofiles.com/profile/author/QmRoMkNCN1paZkFJOGliRHp2YkVyK2NMU2tza1hidlVRQ0R1QktCUWN5dz0=), Fengzhu Li (https://sciprofiles.com/profile/author/L0ZNaEhCT3NFTkZRNjhiUzlqVDlwblZOSG1zaXdQRWU0M0lXZ1AxTkhlUT0=), Hongbin Wang (https://sciprofiles.com/profile/author/WEZtRm9lZFVJV3Ava09ET0FHV294dz09), Ying Lin (https://sciprofiles.com/profile/1063835), Fuping Lu (https://sciprofiles.com/profile/2061275) and Huabing Zhao (https://sciprofiles.com/profile/2182942)

Foods **2022**, *11*(12), 1696; https://doi.org/10.3390/foods11121696 (https://doi.org/10.3390/foods11121696) - 09 Jun 2022

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Abstract Exposure to titanium dioxide nanoparticles (TiO_2 NPs) and bisphenol A (BPA) is ubiquitous, especially through dietary and other environmental pathways. In the present study, adult C57BL/6J mice were exposed to TiO_2 NPs (100 mg/kg), BPA (0, 5, and 50 mg/kg), or **[...] Read more.**

(This article belongs to the Special Issue **Green and Efficient Manufacturing of Food Additives and Functional Ingredients (/journal/foods/special_issues/food_additives_ingredients)**)

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Open Access Article (/2304-8158/11/12/1695/pdf?version=1654770209)

Fingerprinting of Volatile Organic Compounds for the Geographical Discrimination of Rice Samples from Northeast China (/2304-8158/11/12/1695)

by Sailimuhan Asimi (https://sciprofiles.com/profile/1811312), Xin Ren (https://sciprofiles.com/profile/1585599), Min Zhang (https://sciprofiles.com/profile/824764), Sixuan Li (https://sciprofiles.com/profile/author/MjRxOCtGMGxxUy9zSXo4ZkpNeTNXVDA5TU01U0R6eE1lQXl2VTBVT2oxYz0=), Lina Guan (https://sciprofiles.com/profile/1250969), Zhenhua Wang (https://sciprofiles.com/profile/author/VFk2L3FxQ3VzNnRyVDZFem9PUlZmNHFXdXNOTTFMTTNzZXU2c3JLeVdaRT0=), Shan Liang (https://sciprofiles.com/profile/493793) and Ziyuan Wang (https://sciprofiles.com/profile/818594)

Foods **2022**, *11*(12), 1695; https://doi.org/10.3390/foods11121695 (https://doi.org/10.3390/foods11121695) - 09 Jun 2022

Abstract Rice's geographic origin and variety play a vital role in commercial rice trade and consumption. However, a method for rapidly discriminating the geographical origins of rice from a different region is still lacking. Therefore, the current study developed a volatile organic compound (VOC) [...] Read more.

(This article belongs to the Special Issue Identification, Changes and Regulation of Flavor-Active Compound in Food Processing (/journal/foods/special_issues/flavor_active_compound))

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Open Access Article (/2304-8158/11/12/1694/pdf?version=1654847298)

Non-Targeted Metabolomics Analysis Revealed the Characteristic Non-Volatile and Volatile Metabolites in the *Rougui* Wuyi Rock Tea (*Camellia sinensis*) from Different Culturing Regions (/2304-8158/11/12/1694)

by Kai Xu (https://sciprofiles.com/profile/1966425), Caiyun Tian (https://sciprofiles.com/profile/author/Mm1aSFMxOUhuWm1ZQW9yazhGVElML2hkU3MvbWRYbm5XcnA5Y3luNWFRcz0=), Chengzhe Zhou (https://sciprofiles.com/profile/683397), Chen Zhu (https://sciprofiles.com/profile/author/RzhGSys3RXkwTllxU2xWeDVrQWJhbE5wWHFydDV1a0dXOEZyVlYrS29pOD0=), Jingjing Weng (https://sciprofiles.com/profile/author/UWRFdnYvY3VpNDZYQTh3ZWFhWG9iRmxaOW8yM0gxaVF0cHloTUszNjA4UT0=), Yun Sun (https://sciprofiles.com/profile/462446), Yuling Lin (https://sciprofiles.com/profile/807696), Zhongxiong Lai (https://sciprofiles.com/profile/132034) and Yuqiong Guo (https://sciprofiles.com/profile/722306)

Foods **2022**, *11*(12), 1694; https://doi.org/10.3390/foods11121694 (https://doi.org/10.3390/foods11121694) - 09 Jun 2022

Abstract Rougui Wuyi Rock tea (WRT) with special flavor can be affected by multiple factors that are closely related to the culturing regions of tea plants. The present research adopted non-targeted metabolomics based on liquid chromatography–mass spectrometry (LC-MS) and gas chromatography–mass spectrometry (GC-MS), aroma [...] Read more.

(This article belongs to the Special Issue Advances on Tea Chemistry and Function (/journal/foods/special_issues/tea_function))

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Open Access Article (/2304-8158/11/12/1693/pdf?version=1654764018)

Impact of Acetaldehyde Addition on the Sensory Perception of Syrah Red Wines (/2304-8158/11/12/1693)

by Luca Garcia (https://sciprofiles.com/profile/2217902), Cédrine Perrin (https://sciprofiles.com/profile/author/aWJVbEZsQk54NjM5Tm1VaUlJTUVkSlZocEMySDZ4VDlKdjV6ZkMrK3JNdz0=), Valérie Nolleau (https://sciprofiles.com/profile/author/T0E3R3F6VXBIQUdtb0hHVHpBZ2Y1VEt0TUlvU1EwdUhG[illegible]), Teddy Godet (https://sciprofiles.com/profile/author/RkpMVUc2QXR3SGthT0xQaE91cjN2TlhSVzNzLytLRnNXQ3A1OFhJZUFjST0=),

Vincent Farines (https://sciprofiles.com/profile/author/QlZTU0JEYlhjZVdrcExTcFVWWU9mZVZNMXdZNUt0NVd3R25nR0hha3VkST0=), François Garcia (https://sciprofiles.com/profile/530029), Soline Caillé (https://sciprofiles.com/profile/author/MWlpbnMzK25lYVdDK0RGUldkRHdueGgxRy9LZ25ZYlFjZkZUOUx2elhXZz0=) and Cédric Saucier (https://sciprofiles.com/profile/522473)

Foods **2022**, *11*(12), 1693; https://doi.org/10.3390/foods11121693 (https://doi.org/10.3390/foods11121693) - 09 Jun 2022

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Abstract Two experimental Syrah red wines with different polyphenol contents were used to study the impact of acetaldehyde addition on olfactory perception. Free acetaldehyde levels were measured in red wine by Head Space-Gas Chromatography-Mass Spectrometry (HS-GC-MS) to determine the acetaldehyde combination levels for those **[...] Read more.**

(This article belongs to the Special Issue **Grape Wine: Physicochemical Properties, Sensory Attributes and Health Benefits** (/journal/foods/special_issues/grape_wine_phsicochemical_sensory_health))

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Open Access Article (/2304-8158/11/12/1692/pdf?version=1654829181)

Transcriptome-Guided Identification of Pectin Methyl-Esterase-Related Enzymes and Novel Molecular Processes Effectuating the Hard-to-Cook Defect in Common Bean (*Phaseolus vulgaris* L.) (/2304-8158/11/12/1692)

by Mary Esther Muyoka Toili (https://sciprofiles.com/profile/2190947), Ramon de Koning (https://sciprofiles.com/profile/1603887), Raphaël Kiekens (https://sciprofiles.com/profile/1478347), Nelson Ndumba (https://sciprofiles.com/profile/author/bnkrYXBJemRDbFhtdEhyNTRkblVNeHVVZGVBRTRudDk2NHh4bE8xTUNxQT0=), Samuel Wahome (https://sciprofiles.com/profile/author/MlNEaXNaanpuQ3B2OTdVNitnT3JsaTFkV1FYSWtNd09hTmNYcFRXYjNEST0=), Sylvester Anami (https://sciprofiles.com/profile/2263145), Stephen Mwangi Githiri (https://sciprofiles.com/profile/author/TmFpWjlJcUwxMnpPdThKazhGbGdPU1VFS3lxSERlZUtyNFBkbm5mNGRZYz0=) and Geert Angenon (https://sciprofiles.com/profile/1671036)

Foods **2022**, *11*(12), 1692; https://doi.org/10.3390/foods11121692 (https://doi.org/10.3390/foods11121692) - 09 Jun 2022

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Abstract The hard-to-cook defect in common beans is dictated by the ability to achieve cell separation during cooking. Hydrolysis of pectin methyl-esters by the pectin methyl-esterase (PME) enzyme influences cell separation. However, the contributions of the PME enzyme and the cell wall to the **[...] Read more.**

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Cascade-Enhanced Lateral Flow Immunoassay for Sensitive Detection of Okadaic Acid in Seawater, Fish, and Seafood (/2304-8158/11/12/1691)

by Olga D. Hendrickson (https://sciprofiles.com/profile/1201941), Elena A. Zvereva (https://sciprofiles.com/profile/1444427), Anatoly V. Zherdev (https://sciprofiles.com/profile/94375) and Boris B. Dzantiev (https://sciprofiles.com/profile/342401)

Foods **2022**, *11*(12), 1691; https://doi.org/10.3390/foods11121691 (https://doi.org/10.3390/foods11121691) - 09 Jun 2022

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Abstract In this investigation, a new approach for developing a sensitive lateral flow immunoassay (LFIA) was proposed for the detection of the hazardous marine toxin okadaic acid (OA). It is based on the indirect format with anti-species antibodies labeled by gold nanoparticles (AuNPs) and **[...] Read more.**

(This article belongs to the Special Issue **Application of Immunoassay Technology in Food Inspection** (/journal/foods/special_issues/immunoassay_inspection))

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Open Access Article (/2304-8158/11/12/1690/pdf?version=1654759549)

Prediction of Safety Risk Levels of Veterinary Drug Residues in Freshwater Products in China Based on Transformer (/2304-8158/11/12/1690)

by Tongqiang Jiang (https://sciprofiles.com/profile/2109571), Tianqi Liu (https://sciprofiles.com/profile/2088893), Wei Dong (https://sciprofiles.com/profile/author/cE9DZWNXTlJJUWl5ai9XSzM1eUdraEk2ejVDZ2dDU00xS1FNRXhuZ3Blbz0=), Yingjie Liu (https://sciprofiles.com/profile/author/OXR6RGhOYWVCTTV2WUJhSm9TVG92dEpiOXo1aHk4UDBWSVFCbkVhZXJQST0=), Cheng Hao (https://sciprofiles.com/profile/author/YlFIa0NrMEhJR3JSYVpHOVRiNzI2UWhFZjhDZHBJRjNXTnQ3TkMrMkUzcz0=) and Qingchuan Zhang (https://sciprofiles.com/profile/2066321)

Foods **2022**, *11*(12), 1690; https://doi.org/10.3390/foods11121690 (https://doi.org/10.3390/foods11121690) - 09 Jun 2022

Abstract Early warning and focused regulation of veterinary drug residues in freshwater products can protect human health and stabilize social development. To improve the prediction accuracy, this paper constructs a Transformer-based model for predicting the safety risk level of veterinary drug residues in freshwater **[...] Read more.**

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Open Access Article (/2304-8158/11/12/1689/pdf?version=1654760142)

Hemp Seed Fermented by *Aspergillus oryzae* Attenuates Lipopolysaccharide-Stimulated Inflammatory Responses in N9 Microglial Cells (/2304-8158/11/12/1689)

by Zeyuan Wang (https://sciprofiles.com/profile/author/Z0tVVFBoRzBqUS9BWUNyZDhKalVYdk9EOXFJS3hqWjZRaHpkTzJyWEdnMD0=), Lehao Wu (https://sciprofiles.com/profile/2246328), Dongmei Fu (https://sciprofiles.com/profile/author/Z00zUDFyamtma2VkYlBmSElQZVF4Z0RZRG9ZbURUYTNHVW0rWlFMdEZWbz0=), Yan Zhang (https://sciprofiles.com/profile/237345) and Chunzhi Zhang (https://sciprofiles.com/profile/516634)

Foods **2022**, *11*(12), 1689; https://doi.org/10.3390/foods11121689 (https://doi.org/10.3390/foods11121689) - 09 Jun 2022

Abstract The objective of our present work was to explore the possible enhanced anti-neuroinflammatory ability of *Aspergillus oryzae* fermented hemp seed in lipopolysaccharide (LPS)-stimulated N9 microglial cells and elucidate its underlying mechanism. The water extract of hemp seed was fermented by *Aspergillus oryzae*. **[...] Read more.**

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Influence of Wine pH and Ethanol Content on the Fining Efficacy of Proteins from Winemaking By-Products (/2304-8158/11/12/1688)

by Berta Baca-Bocanegra (https://sciprofiles.com/profile/1393049), Sandra Gonçalves (https://sciprofiles.com/profile/868875), Julio Nogales-Bueno (https://sciprofiles.com/profile/297867), Inês Mansinhos (https://sciprofiles.com/profile/1553381), Francisco José Heredia (https://sciprofiles.com/profile/209624), José Miguel Hernández-Hierro (https://sciprofiles.com/profile/304857) and Anabela Romano (https://sciprofiles.com/profile/834268)

Foods **2022**, *11*(12), 1688; https://doi.org/10.3390/foods11121688 (https://doi.org/10.3390/foods11121688) - 08 Jun 2022

Abstract Wine color and limpidity are important aspects of consumer preferences. The alteration of these parameters can change not only its appearance but also its mouthfeel characteristics due to its relationship with attributes such as bitterness and astringency. Fining is a practice usually used in enology **[...]**

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Agronomic Traits, Fresh Food Processing Characteristics and Sensory Quality of 26 Mung Bean (*Vigna radiata* L.) Cultivars (Fabaceae) in China (/2304-8158/11/12/1687)

by Tianyao Zhao (https://sciprofiles.com/profile/2099401), Xiao Meng (https://sciprofiles.com/profile/author/bGwrcnY4ZUNRNW13VGl4cFliYlVHNDNBT1F1WE5iT2NJWnMzZlBqQkx0cz0=), Chen Chen (https://sciprofiles.com/profile/author/Y2VocG1sSnl1ci8veIRBV3hJcytKVGRKblpQK3hlbkJlUmJzT3VlMVNUdz0=), Lixia Wang (https://sciprofiles.com/profile/838420), Xuzhen Cheng (https://sciprofiles.com/profile/1314443) and Wentong Xue (https://sciprofiles.com/profile/1108656)

Foods **2022**, *11*(12), 1687; https://doi.org/10.3390/foods11121687 (https://doi.org/10.3390/foods11121687) - 08 Jun 2022

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Abstract In recent years, with the expansion of mung bean (*Vigna radiata* L.) planting areas and the increase of consumer demand, it has become imperative to screen high-quality mung bean cultivars. In this study, the agronomic traits, fresh bean characteristics, and sensory evaluation **[...] Read more.**

(This article belongs to the Section Plant Foods (/journal/foods/sections/plant_foods))

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Open Access Article (/2304-8158/11/12/1686/pdf?version=1655279434)

The Effects of Olfactory Loss and Parosmia on Food and Cooking Habits, Sensory Awareness, and Quality of Life—A Possible Avenue for Regaining Enjoyment of Food (/2304-8158/11/12/1686)

by Alexander Wieck Fjaeldstad (https://sciprofiles.com/profile/997241) and Barry Smith (https://sciprofiles.com/profile/2246424)

Foods **2022**, *11*(12), 1686; https://doi.org/10.3390/foods11121686 (https://doi.org/10.3390/foods11121686) - 08 Jun 2022

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Abstract Olfactory dysfunction often has severe consequences on patients' quality of life. The most common complaint in these patients is their reduced enjoyment of food in both patients with olfactory loss and parosmia. How the different types of olfactory dysfunction differ in relation to **[...] Read more.**

(This article belongs to the Special Issue New Insights into Taste, Smell and Chemesthesis Sensitivity and Food Perception (/journal/foods/special_issues/food_perception))

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Effect of Psyllium on Physical Properties, Composition and Acceptability of Whole Grain Breads (/2304-8158/11/12/1685)

by Maria Franco (https://sciprofiles.com/profile/2192787) and Manuel Gómez (https://sciprofiles.com/profile/397541)

Foods **2022**, *11*(12), 1685; https://doi.org/10.3390/foods11121685 (https://doi.org/10.3390/foods11121685) - 08 Jun 2022

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Abstract Despite the clear nutritional advantages of wholemeal breads, their consumption is lower than recommended, mainly due to their lower organoleptic quality. This paper proposes the use of psyllium to improve the quality of these breads. For this aim, a wholemeal bread control is **[...] Read more.**

(This article belongs to the Special Issue Effect of Conventional and Novel Food Processing on Structure and Physicochemical Properties of Foodstuffs (/journal/foods/special_issues/Effect_Conventional_Novel_Food_Processing_Structure_Physicochemical_Properties_Foodstuffs))

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Structural, Physicochemical and Functional Properties of Protein Extracted from De-Oiled Field Muskmelon (*Cucumis melo* L. var. *agrestis* Naud.) Seed Cake (/2304-8158/11/12/1684)

by Huijun Zhang (https://sciprofiles.com/profile/95057),
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Foods **2022**, *11*(12), 1684; https://doi.org/10.3390/foods11121684 (https://doi.org/10.3390/foods11121684) - 08 Jun 2022
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Abstract For oil plants, the oil extraction method is a crucial factor in influencing the functional characteristics of the protein. However, reports of protein functionality as affected by the oil extraction process are scarce. In this study, field muskmelon seed (FMS) protein was extracted **[...] Read more.**
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Investigation on the Microbial Diversity of Fresh-Cut Lettuce during Processing and Storage Using High Throughput Sequencing and Their Relationship with Quality (/2304-8158/11/12/1683)

by Yeting Sun (https://sciprofiles.com/profile/author/dFc0enhSVmpkQUtGQ2lnTUJKSFJBMHE4eXVHNE1XTFkvVXJxRytTNDRlUT0=),
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Dan Wang (https://sciprofiles.com/profile/2215182)
Foods **2022**, *11*(12), 1683; https://doi.org/10.3390/foods11121683 (https://doi.org/10.3390/foods11121683) - 08 Jun 2022
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Abstract Microbial community distribution in vegetables can affect their quality. This study analyzed the distribution of the microbial community at various stages during processing and storage with the microbial diversity analysis, and evaluated the correlation between the dominant bacteria and sensory quality of lettuce **[...] Read more.**
(This article belongs to the Special Issue **New Insight in Microbial Diversity and Genomic in Foods (/journal/foods/special_issues/Microbial_Diversity_Genomic_Foods)**)

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Consideration of Maintenance in Wine Fermentation Modeling (/2304-8158/11/12/1682)

by Alain Rapaport (https://sciprofiles.com/profile/2070171),
Robert David (https://sciprofiles.com/profile/author/OCs4NVhXajRScnludDhEVmN6TEF0VmF0eVluMTBkVzk5Lzc0OWl3UEt6Yz0=),
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Thibault Nidelet (https://sciprofiles.com/profile/author/TlNkQ0l3bXFKN2FrSjZSYU9kSG0rdW1tYzBuSFpHbFhrMTkwNWs4UkJXOD0=)
Foods **2022**, *11*(12), 1682; https://doi.org/10.3390/foods11121682 (https://doi.org/10.3390/foods11121682) - 08 Jun 2022
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Abstract We show that a simple model with a maintenance term can satisfactorily reproduce the simulations of several existing models of wine fermentation from the literature, as well as experimental data. The maintenance describes a consumption of the nitrogen that is not entirely converted **[...] Read more.**
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CE–RAA–CRISPR Assay: A Rapid and Sensitive Method for Detecting *Vibrio parahaemolyticus* in Seafood (/2304-8158/11/12/1681)

by Xinrui Lv (https://sciprofiles.com/profile/author/NkNiSTB6RzA2ZGRSVForLzJ0Q0F5SmlIYzhlS0RONmJnSC9qOEl4K2srYz0=), Weiwei Cao (https://sciprofiles.com/profile/author/S0YxWk5ESnVkTUE0NFlyRitpYVVlRVJCT3pkN2tKeVNockFMQlhFalRvVT0=), Huang Zhang (https://sciprofiles.com/profile/author/QTVDTVE5S2JzRCthRkMzVkVJb1YvQ2Y0RklrVThCL0RkQ1oyR01vSldBRT0=), Yilin Zhang (https://sciprofiles.com/profile/author/NHl4WG5tNWJDOWZlbkhrVmJ2UHUyUT09), Lei Shi (https://sciprofiles.com/profile/author/K1dJYVlhSTV6YkhyU0pMYUtyaGNXRUV2ZS9zWFVTNXFadVRudThkMnB3VT0=) and Lei Ye (https://sciprofiles.com/profile/author/RFhmR1BEOXJqajgvZUVlNEdkUnlwS3NiVWoxSnJ0SkpZZEUvcmFyMnl5VT0=)

Foods **2022**, *11*(12), 1681; https://doi.org/10.3390/foods11121681 (https://doi.org/10.3390/foods11121681) - 08 Jun 2022

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Abstract *Vibrio parahaemolyticus* is one of the major pathogenic *Vibrio* species that contaminate seafood. Rapid and accurate detection is crucial for avoiding foodborne diseases caused by pathogens and is important for food safety management and mariculture. In this study, we established a system that **[...] Read more.**

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Physiochemical and Nutritional Characteristics of Ready-to-Use Therapeutic Food Prepared Using Bambara Groundnut-*Moringa oleifera* Leaf Protein Complex (/2304-8158/11/12/1680)

by Olawumi Oluwakemi Adewumi (https://sciprofiles.com/profile/1897449), Joseline Veronica Felix-Minnaar (https://sciprofiles.com/profile/1948268) and Victoria Adaora Jideani (https://sciprofiles.com/profile/910711)

Foods **2022**, *11*(12), 1680; https://doi.org/10.3390/foods11121680 (https://doi.org/10.3390/foods11121680) - 08 Jun 2022

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Abstract The utilisation of local raw material in the production of ready-to-use therapeutic food (RUTF) is worthy of exploration for the replacement of full-fat milk, peanut butter, mineral and vitamin mix used in the standard formulation. The objective of this study was to produce **[...] Read more.**

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Systematic Investigation on the Glass Transition Temperature of Binary and Ternary Sugar Mixtures and the Applicability of Gordon–Taylor and Couchman–Karasz Equation (/2304-8158/11/12/1679)

by Martin Schugmann (https://sciprofiles.com/profile/2186741) and Petra Foerst (https://sciprofiles.com/profile/796960)

Foods **2022**, *11*(12), 1679; https://doi.org/10.3390/foods11121679 (https://doi.org/10.3390/foods11121679) - 07 Jun 2022

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Abstract Glass transition temperatures (T_g) of carbohydrate mixtures consisting of only one monomer and glycosidic binding type (aldohexose glucose, α1-4-glycosidic bonded) were studied by differential scanning calorimetry (DSC). The aim of this work was to systematically assess the predictability of T_g **[...] Read more.**

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Effect of *Strobilanthes tonkinensis* Lindau Addition on Black Tea Flavor Quality and Volatile Metabolite Content (/2304-8158/11/12/1678)

by Jinjie Hua (https://sciprofiles.com/profile/2174707), Jia Li (https://sciprofiles.com/profile/author/MzZLTnVVbVo4RFNHckpyMUNMRjh3bytLczhlWktlZU1FVTRtcVFaR2ljVT0=), Wen Ouyang (https://sciprofiles.com/profile/author/Tkc4b05KWm1GRzc2YUFyNUxXRlhzZElxYUJ0a1RxZ2x0TkRSNWhqR2pmVT0=), Jinjin Wang (https://sciprofiles.com/profile/2197998), Haibo Yuan (https://sciprofiles.com/profile/675611) and Yongwen Jiang (https://sciprofiles.com/profile/2197999)

Foods **2022**, *11*(12), 1678; https://doi.org/10.3390/foods11121678 (https://doi.org/10.3390/foods11121678) - 07 Jun 2022

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Abstract The characteristic aroma of Chinese black tea (BT) produced in summer usually lacks intensity and persistence, reducing consumer acceptance and market demand. *Strobilanthes tonkinensis* Lindau (STL) possesses excellent biological characteristics, making it a promising novel tea ingredient. We investigated the effects of different **[...] Read more.**

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A Review of Extraction Techniques and Food Applications of Flaxseed Mucilage (/2304-8158/11/12/1677)

by Pradeep Puligundla (https://sciprofiles.com/profile/1503544) and Seokwon Lim (https://sciprofiles.com/profile/1594084)

Foods **2022**, *11*(12), 1677; https://doi.org/10.3390/foods11121677 (https://doi.org/10.3390/foods11121677) - 07 Jun 2022

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Hibiscus, Rooibos, and Yerba Mate for Healthy Aging: A Review on the Attenuation of In Vitro and In Vivo Markers Related to Oxidative Stress, Glycoxidation, and Neurodegeneration (/2304-8158/11/12/1676)

by Matheus Thomaz Nogueira Silva Lima (https://sciprofiles.com/profile/1364399), Eric Boulanger (https://sciprofiles.com/profile/1894098), Frédéric J. Tessier (https://sciprofiles.com/profile/219094) and Jacqueline Aparecida Takahashi (https://sciprofiles.com/profile/64970)

Foods **2022**, *11*(12), 1676; https://doi.org/10.3390/foods11121676 (https://doi.org/10.3390/foods11121676) - 07 Jun 2022

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Abstract The world is currently undergoing a demographic change towards an increasing number of elderly citizens. Aging is characterized by a temporal decline in physiological capacity, and oxidative stress is a hallmark of aging and age-related disorders. Such an oxidative state is linked to **[...] Read more.**

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Consumers' Preferences for the Traceability Information of Seafood Safety (/2304-8158/11/12/1675)

by Mohammed Ziaul Hoque (https://sciprofiles.com/profile/494476), Nazmoon Akhter (https://sciprofiles.com/profile/author/czhBYWNOdFJwTlJXZHNJdDl4QSsyQXFqZFJHaHlDUE1lWmFMM1hERFR5ST0=) and Mohammad Shafiur Rahman Chowdhury (https://sciprofiles.com/profile/2215732)

Foods **2022**, *11*(12), 1675; https://doi.org/10.3390/foods11121675 (https://doi.org/10.3390/foods11121675) - 07 Jun 2022

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Abstract Due to importing food and the perpetual changes from conventional wet markets to supermarkets in emerging markets, consumers have the opportunity to base their buying decisions on traceability systems. Seafood traceability systems involve information on production mode, inspection notes, sustainable sources, and sources **[...] Read more.**

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Toxigenic Potential of Mesophilic and Psychrotolerant *Bacillus cereus* Isolates from Chilled Tofu (/2304-8158/11/12/1674)

by Kyung-Min Park (https://sciprofiles.com/profile/author/QTc2WkhwWWxSVk5wT2hvU1dlcExCK2MwTU5GbVl2SFRhTUtpNHBza2RpTT0=), Hyun-Jung Kim (https://sciprofiles.com/profile/1143706), Kee-Jai Park (https://sciprofiles.com/profile/author/NklSa2NrK0NNb2txZUN2NG15eVpLdz09) and Minseon Koo (https://sciprofiles.com/profile/887854)

Foods **2022**, *11*(12), 1674; https://doi.org/10.3390/foods11121674 (https://doi.org/10.3390/foods11121674) - 07 Jun 2022

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Abstract The prevalence, toxin gene profile, antibiogram, and biofilm formation to determine the virulence potential of mesophilic and psychrotolerant *Bacillus cereus* (*B. cereus*) isolated from chilled tofu were investigated. Among 58 isolates, 21 isolates were capable of growth at 7 °C, and **[...] Read more.**

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Discrimination between Wild and Farmed Sea Bass by Using New Spectrometry and Spectroscopy Methods (/2304-8158/11/12/1673)

by Giovanna Esposito (https://sciprofiles.com/profile/1508045), Simona Sciuto (https://sciprofiles.com/profile/2218680), Chiara Guglielmetti (https://sciprofiles.com/profile/author/UnM1OTVyWTJkNWxwbnZrT3pLQ21jWVdYdTVOVkFNU0lySW55am5QWk9Ocz0=), Paolo Pastorino (https://sciprofiles.com/profile/589168), Francesco Ingravalle (https://sciprofiles.com/profile/author/TTdSS05xRUp3eHhHZG5YV1I4Q01EQTFXNzFKUnR2RlV4OUczUXhzWU9nVT0=), Giuseppe Ru (https://sciprofiles.com/profile/author/cFEzY1hiNWdtYXAyM1J6OU1OMzlwSHduc2RJN3lJczk5eTJHYkZaZ255bz0=), Elena Maria Bozzetta (https://sciprofiles.com/profile/1529436) and Pier Luigi Acutis (https://sciprofiles.com/profile/2056094)

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Abstract European sea bass (*Dicentrarchus labrax* L.) is one of the most economically important fish species in the Mediterranean Sea area. Despite strict requirements regarding indications of production method (wild/farmed), incorrect labelling of sea bass is a practice still frequently detected. The aim **[...] Read more.**

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Production of Coffee Cherry Spirits from *Coffea arabica* Varieties (/2304-8158/11/12/1672)

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Abstract Coffee pulp, obtained from wet coffee processing, is the major by-product accumulating in the coffee producing countries. One of the many approaches valorising this underestimated agricultural residue is the production of distillates. This research project deals with the production of spirits from coffee **[...] Read more.**
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Valorizing Coffee Silverskin Based on Its Phytochemicals and Antidiabetic Potential: From Lab to a Pilot Scale (/2304-8158/11/12/1671)

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Foods **2022**, *11*(12), 1671; https://doi.org/10.3390/foods11121671 (https://doi.org/10.3390/foods11121671) - 07 Jun 2022
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Abstract This study investigates the possibility of valorizing coffee silverskin through the recovery of its bioactive compounds using a sustainable extraction method that could be industrially applied. For that, aqueous extracts were prepared using ultrasonic-assisted extraction (laboratorial scale) and, for comparison, a scale-up of **[...] Read more.**
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Recovery of High Value-Added Compounds from Food By-Product (/2304-8158/11/12/1670)

by Beatriz Gullón (https://sciprofiles.com/profile/1103069) and Remedios Yáñez (https://sciprofiles.com/profile/1040845)
Foods **2022**, *11*(12), 1670; https://doi.org/10.3390/foods11121670 (https://doi.org/10.3390/foods11121670) - 07 Jun 2022
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Abstract The agri-food industry generates large quantities of by-products, both of animal and vegetable origin, which are currently discarded or destined to low-value-added applications [...] **Full article (/2304-8158/11/12/1670)**
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Carotenoid Profiling of Yellow-Flesh Peach Fruit (/2304-8158/11/12/1669)

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Foods **2022**, *11*(12), 1669; https://doi.org/10.3390/foods11121669 (https://doi.org/10.3390/foods11121669) - 07 Jun 2022
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Abstract In this study, the carotenoid profiles and content in 132 cultivars of yellow-flesh peach having different fruit developmental periods (short, middle, and long), fruit surface indumenta (glabrous and pubescent skin), and flesh colors (yellow, golden, and orange) were investigated. We simultaneously analyzed and **[...] Read more.**

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Consumption of a Gelatin Supplemented with the Probiotic Strain *Limosilactobacillus fermentum* UCO-979C Prevents *Helicobacter pylori* Infection in a Young Adult Population Achieved (/2304-8158/11/12/1668)

by **Cristian Parra-Sepúlveda (https://sciprofiles.com/profile/1116863)**, **Kimberly Sánchez-Alonzo (https://sciprofiles.com/profile/1057937)**, **Joaquín Olivares-Muñoz (https://sciprofiles.com/profile/author/STROd0JVejJSdUtxdVB3elZBakJ3TWlva3ZwWWZQaHZmMS9DSGgwU1VBODC**, **Cristian Gutiérrez-Zamorano (https://sciprofiles.com/profile/author/eFNBTjZ3Wm92VkZsZXNiR2RxY2hqUDhSTU5tWTdDWWUrMjliSms5S3RUC**, **Carlos T. Smith (https://sciprofiles.com/profile/1075225)**, **Romina I. Carvajal (https://sciprofiles.com/profile/1646910)**, **Katia Sáez-Carrillo (https://sciprofiles.com/profile/2078112)**, **Carlos González (https://sciprofiles.com/profile/author/MHJoeUNaSytWVXZNREZ3eUNkb3ISZz09)** and **Apolinaria García-Cancino (https://sciprofiles.com/profile/988023)**

Foods **2022**, *11*(12), 1668; **https://doi.org/10.3390/foods11121668 (https://doi.org/10.3390/foods11121668)** - 07 Jun 2022

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Abstract *Helicobacter pylori* is a bacterium associated with various gastrointestinal diseases of high worldwide prevalence. Since probiotics are an emerging alternative to managing infection by this pathogenic bacterium, the present work evaluated, in a randomized double-blind study controlled by a placebo, if consuming *Limosilactobacillus* **[...] Read more.**

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Open Access Article **(/2304-8158/11/12/1667/pdf?version=1654758482)**

Eggplant Flour Addition in Cookie: Nutritional Enrichment Alternative for Children (/2304-8158/11/12/1667)

by **Jaqueline Machado Soares (https://sciprofiles.com/profile/2118266)**, **Flávia Teixeira (https://sciprofiles.com/profile/author/N0V3Zmo2RHhETzlFU0UyRkdBeXBwQ2dSOHZlTzk3NWtGeHNKWVgvK29Qbz0=)**, **Mayra Lopes de Oliveira (https://sciprofiles.com/profile/2117827)**, **Luane Aparecida do Amaral (https://sciprofiles.com/profile/909309)**, **Tainá da Silva Fleming de Almeida (https://sciprofiles.com/profile/author/L3hpNlNxZ2ZqK1prbjJrVUI2ZVRqOEprZUFtSFc1TWdnRFRXVHBlNm**, **Gabriel Henrique Oliveira de Souza (https://sciprofiles.com/profile/author/UUI0Z2p1RzkyemswcWQrOGZXN2ZMbVJGZWFlMzc5R092ZzllbkRK**, **Lais Maluf Hokama (https://sciprofiles.com/profile/author/UGk0WVRXVFl1OHdZVE9JM1UwSTA0SE1lTmVvdDcvaXZPU3Bkd0t0NkdxVT0=)**, **Bruna Menegassi (https://sciprofiles.com/profile/author/V2RwamVrV002VnpQME5VY3RlbXVnbS8zenNpRzNhbDdab29mQW5BNmZqcz0=)**, **Elisvânia Freitas dos Santos (https://sciprofiles.com/profile/315674)** and **Daiana Novello (https://sciprofiles.com/profile/199000)**

Foods **2022**, *11*(12), 1667; **https://doi.org/10.3390/foods11121667 (https://doi.org/10.3390/foods11121667)** - 07 Jun 2022

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Abstract This research aimed to evaluate the effect of adding different levels of eggplant flour in cookie on the physicochemical and nutritional characteristics and to verify the sensory acceptability among children. Four eggplant flour cookie formulations were prepared: EF0 (or standard), EF2.5, EF5.0, and **[...] Read more.**

(This article belongs to the Special Issue **Improving the Quality of Bakery Products (/journal/foods/special_issues/bakery_food)**)

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Blood Sugar, Haemoglobin and Malondialdehyde Levels in Diabetic White Rats Fed a Diet of Corn Flour Cookies

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Abstract: The purpose of the study was to analyse the chemical composition of corn cookies containing different types of sugar and fat, and determine their effect on physiological parameters in diabetic rats. The experimental animals were studied using a randomised block design with seven groups of rats. The test groups were as follows: group 1, negative control rats (normal) fed standard; group 2, positive control rats (diabetic) fed standard; group 3, diabetic rats fed wheat cookies; group 4, diabetic rats fed C1 corn cookies; group 5, diabetic rats fed C2 corn cookies; group 6, diabetic rats fed C3 corn cookies; and group 7, diabetic rats fed C4 corn cookies. The tests on the rats revealed that the cookies had significant effects on blood sugar, malondialdehyde (MDA) and haemoglobin levels as well as body weight parameters. Corn cookies containing crystalline coconut sugar and virgin coconut oil (VCO) were effective at lowering blood sugar and MDA levels while increasing haemoglobin and body weight in diabetic rats. Significantly, after four weeks on this diet, rats with diabetes mellitus were in the same overall condition as normal rats. These findings suggest that these cookies may be gluten-free functional foods suitable for diabetics. These findings suggest that diabetics can safely consume maize cookies.

Keywords: blood sugar; coconut sugar; corn biscuit; diabetic; gluten-free; haemoglobin; malondialdehyde; virgin coconut oil

Citation: Aini, N.; Sustriawan, B.; Wahyuningsih, N.; Mela, E. Blood Sugar, Haemoglobin and Malondialdehyde Levels in Diabetic White Rats Fed a Diet of Corn Flour Cookies. *Foods* **2022**, *11*, 1819. https://doi.org/10.3390/foods11121819

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1. Introduction

The prevalence of diabetes mellitus (DM) is 1.4% in 20- to 24-year-olds, 19.9% in 75- to 79-year-olds and 19.3% in 65- to 99-year-olds, representing 135.6 million cases in this age group alone [1]. If current trends continue, by 2030 diabetes will affect 20.4% and 20.5% of people aged 20–24 and 75–79 years, respectively, while numbers of over-65s with diabetes are projected to reach 195.2 million by 2030 and 276.2 million by 2045. Indonesia is ranked in the top ten countries in the world for the number of diabetics, trailing only European countries, the US, and China [2].

Type 2 diabetes affects 90 percent of diabetic patients, and 53 percent of diabetics are unaware that they have the disease [3]. Type 2 diabetes is caused by the body's insulin failing to function properly. Unhealthy lifestyles, such as poor food balance, lack of physical activity, stress, and hereditary diseases, can all contribute to the onset of type 2 diabetes. Meal planning, exercise, and weight loss are the initial steps in controlling type 2 diabetes [4]. Strategies to regulate diet and control blood glucose include the consumption of foods that do not cause a rapid increase in blood glucose [5]. Eating arrangements for diabetic patients can be made using a glycaemic index (GI) approach [6]. As a result, food products made from low-GI raw materials must be modified so that they can still contribute to nutritional adequacy for people with diabetes. Cookies are enjoyed by people of all ages [7], and may be considered to be a functional food if they have health-promoting properties such as low GI and the ability to assist in controlling blood glucose levels. These

functional properties can be achieved by making changes to the main ingredient, namely replacing wheat flour with other ingredients to create gluten-free cookies with higher fibre content and low GI [8,9].

Corn is a gluten-free cereal that can regulate blood sugar levels; therefore, processed corn products are expected to lower blood sugar levels. On the other hand, effective control of blood sugar levels in diabetic Wistar rats fed a diet of corn flour with tempeh flour supplementation was demonstrated [10]. Corn flour has a low GI (48) and total sugar (2.98%), so it does not raise blood sugar levels [11]. According to [12], foods with a GI of less than 50 are included in the low GI group.

Corn flour can be used as the primary raw material in the production of cookies. The main benefit of corn flour as a food ingredient is its higher level of dietary fibre in comparison with wheat flour [13], which is beneficial for diabetics. As a result, cookies made with corn flour are expected to have a low GI value and thus aid in the control of blood glucose.

Sugar is used in the production of cookies, and in addition to serving as a sweetener, it also plays a role in determining the spread of the fracture structure. Several sweeteners can be used in the production of cookies, including coconut, palm, and granulated sugars [14]. Different types of sugar have differing effects on the colour of both outer and inner sections of cookies, as well as on flavour, aroma, and texture [15]. Coconut sugar has a lower GI, which is 35, and a calorie content of 368 kcal, compared with granulated sugar (GI of 58 and calorie content of 400; [16]). The sugar content of crystalline coconut sugar is also lower than that of granulated sugar, making it ideal for diabetics and capable of lowering unsaturated fat levels in the body [17,18].

Fat (commonly margarine) is added to achieve a soft texture in cookies [19,20]. Virgin coconut oil (VCO) can also be used as a fat source, with a texture and flavour similar to that of margarine [21]. The use of VCO has certain advantages, e.g., it contains high levels of medium-chain triglycerides (MCTs), which are beneficial for diabetics needing to limit the amount of saturated fat in their diet. The MCTs found in VCO have been shown to gradually regenerate pancreatic beta cells, stimulating insulin production and improving insulin sensitivity [22].

One of the causes of type 2 diabetes is oxidative stress, which can induce insulin resistance in peripheral tissues and impair insulin secretion from pancreatic beta cells. Oxidative stress will cause lipid peroxidation of cell membranes. The lipid peroxidation of cell membranes will make it easier for erythrocytes to undergo haemolyses, resulting in free haemoglobin and hence lowering haemoglobin levels. Hyperglycaemia produces an increase in free radicals in cells, which can lead to oxidative stress and the formation of Reactive Oxygen Species (ROS) or Reactive Nitrogen Species (RNS). This oxidative stress hastens the onset and progression of diabetes. Malondialdehyde levels will rise as a result of the increase in free radicals in the cell membrane. Therefore, food for people with DM2 is also expected to prevent a decrease in haemoglobin and increase malondialdehyde.

Until now, no in vivo research has been conducted to investigate the effect of non-gluten cookies made with different types of sugar (sugar and coconut sugar) or fat (margarine and VCO) on levels of blood sugar, malondialdehyde (MDA), or haemoglobin and body weight in experimental animals. In vivo research is required before the effect of such cookies can be determined in humans.

The purpose of this study was to determine the chemical composition of corn cookies containing different types of sugar and fat and examine their effect on blood sugar levels, MDA, haemoglobin, and body weight in diabetic rats.

2. Materials and Methods

2.1. Materials

Corn flour, wheat flour (Kunci Biru brand, PT Indofood Sukses Makmur Tbk.), sugarcane, crystalline coconut sugar, baking powder, eggs, margarine, VCO (PT Mutia), milk

powder and salt were used to make the cookies. Wistar rats, standard feed, and other analytical materials were among the materials used in the analysis, while tools for cookie creation and analysis were among those employed.

2.2. Production of Cookies

Cookies were produced according to the formula described by [21] with modifications. Five types of cookies were created: corn cookies made with granulated sugar and margarine (C1), corn cookies made with crystalline coconut sugar and margarine (C2), corn cookies made with granulated sugar and VCO (C3), corn cookies made with crystalline coconut sugar and VCO (C4), and wheat flour cookies made with granulated sugar and margarine as a control (W).

2.3. Analysis of Nutritional Value

Iron content was determined using the spectrophotometric method [23], dietary fibre content was determined using the enzymatic method [24], beta-carotene content was determined using a spectrophotometer [25], total sugar content was determined using the anthrone method [26], and proximate levels (water, ash, fat, protein and carbohydrates) were determined using the AOAC method [27].

2.4. Analysis of Experimental Animals

Analysis of experimental animals, namely Wistar rats, was carried out in three stages: test feed preparation, experimental animal preparation, and testing. The experimental animals were prepared by adapting 28 male Wistar rats (aged 2 months), and housing them individually for three days. During the adaptation period, the rats were given AD II standard feed and allowed to drink ad libitum. Body weight was recorded on the last day of the adaptation period as initial data prior to the induction period.

The rats were then treated with streptozotocin at a dose of 45 mg/kg body weight, nicotinamide at a dose of 110 mg/kg and citrate buffer at a dose of 3 mL/200 g body weight (injected intraperitoneally) to raise blood sugar levels to 200 mg/dL. The induction period lasted three days. At the end of the third day, blood sugar levels and body weight were measured as baseline data. The rats were allowed standard feed ad libitum during the induction period.

The rats were divided into seven groups of four, with test groups as follows: group 1, negative/normal control rats given standard AD II feed; group 2, positive/diabetic control rats given standard AD II feed; group 3, diabetic rats fed wheat cookies (W); group 4, diabetic rats fed C1 corn cookies; group 5, diabetic rats fed C2 corn cookies; group 6, diabetic rats fed C3 corn cookies; and group 7, diabetic rats fed C4 corn cookies. Ad libitum feeding continued for four weeks (28 days).

Body weight was measured using the technique outlined by [28], while blood sugar was measured using the enzymatic glucose oxidase-phenol amino phenazone (GOD-PAP) method [29], and MDA levels were measured using a spectrophotometric assay [30]. Levels of haemoglobin were also measured using a spectrophotometer [31].

For the GOD-PAP method (measurement of blood sugar levels), 0.5 mL of blood was taken from each test animal through the eye canthus (under the eyeball) and placed in an Eppendorf tube. After centrifugation of blood samples at 210× *g* for 10 min, 0.01 mL of supernatant was transferred to a test tube; 1 mL of GOD-FS reagent was then added, fortified, and allowed to stand for 10 minutes. Absorbance was measured by spectrophotometry at a wavelength of 500 nm.

For spectrophotometric analysis of haemoglobin levels, intracardiac blood (1 mL) was drawn on day 16 (24 h after induction) and placed in an EDTA-containing tube; haemoglobin was analysed immediately. The oxyhaemoglobin method was used to calculate concentration: 5 mL of 0.1% sodium carbonate solution was added to the blood in a test tube, followed by 20 L of EDTA; the test tube was then sealed and shaken for 10 s, and

absorption was measured at 540 nm. Haemoglobin concentration measurements were carried out using previously prepared calibration cuvettes.

The thiobarbituric acid (TBA) reactive substance method was used to measure MDA levels. The principle of this method is based on the ability of MDA and TBA to form a pink complex. Using a Teflon Potter-Elvehjem homogeniser, 1 g of liver tissue was homogenised with 9.0 mL of 1.15% KCl solution. Then, 0.2 mL of liver homogenate, 0.2 mL of 8.1% sodium dodecyl sulfate, 1.5 mL of 20% acetic acid solution (adjusted to pH 3.5) and 1.5 mL of 0.8% TBA solution were mixed with 4.0 mL of water, heated at 100 °C for 60 min and cooled in an ice bath. After cooling, the mixture was shaken with 1.0 mL of water and 5.0 mL of n-butanol:pyridine (15:1 *v*/*v*). After centrifugation of the mixture at 4000 rpm for 10 min, the organic layer was removed and absorbance was measured at 532 nm using a visible spectrophotometer.

2.5. Research Design and Statistical Analysis

The study used experimental methods and testing the chemical properties of cookies using a single Completely Randomized Design (CRD) with 5 levels, namely corn cookies made with granulated sugar and margarine (C1), corn cookies made with crystalline coconut sugar and margarine (C2), corn cookies made with granulated sugar and VCO (C3), corn cookies made with crystalline coconut sugar and VCO (C4), and wheat flour cookies made with granulated sugar and margarine as a control (W). Each was repeated 3 times to obtain 15 experimental units. Research on experimental animals used a randomized block design with 7 groups of mice. Each group was repeated 5 times so that 35 Wistar rats were needed.

The research data were analyzed using analysis of variance (ANOVA) at the 95% confidence level and if there was a significant effect, then continued Duncan Multiple Range Test (DMRT) with 95% level.

2.6. Ethical Considerations

Animal management was carried out in accordance with the European Communities Council Directive 86/609/EEC guidelines for the care and use of experimental animals and the official Mexican Standard (NOM-062-ZOO-100-1999) technical specifications for the production, care, and use of laboratory animals (Diario Oficial de la Federación, 2001). Similarly, the Ethics Commission of the Faculty of Medicine, Jenderal Soedirman University (No. 066/KEPK/I/2022), approved the project. Individual animals were housed under controlled temperature conditions (24 °C), light–dark cycles (12/12 h), and ad libitum food and water.

3. Results and Discussion

3.1. Nutritional Composition

Moisture content was higher in the corn flour cookies C1 and C2 (3.9% and 4.4%, respectively) than in the control cookies (W) made with wheat (3.7%; see Table 1). This was due to the fact that corn flour absorbs more water than wheat flour. According to Liu et al. [32] water absorption is influenced by amylose, which has a smaller molecular size than amylopectin, thus facilitating water absorption [33]. This is consistent with the findings of Wesley et al. [34] who showed that biscuits made with a higher proportion of corn flour absorbed more water than those made with wheat flour due to the higher amylose content of corn flour.

Table 1. Nutritional values of corn cookies.

Parameter	W	C1	C2	C3	C4
Moisture content (%)	3.7 ^{c} ± 0.04	3.9 ^{d} ± 0.06	4.4 ^{e} ± 0.02	3.4 ^{a} ± 0.01	3.6 ^{b} ± 0.01
Ash (%)	1.3 ^{a} ± 0.04	1.8 ^{b} ± 0.02	1.9 ^{b} ± 0.07	1.5 ^{a} ± 0.2	1.8 ^{b} ± 0.03
Fat (%)	12.7 ^{a} ± 1.04	13.3 ^{a} ± 0.76	15.8 ^{b} ± 1.26	17.3 ^{b} ± 1.26	17.8 ^{b} ± 1.04
Protein (%)	29.2 ^{d} ± 1.29	23.7 ^{c} ± 0.37	19.8 ^{a} ± 0.77	21.7 ^{b} ± 0.49	19.3 $_{a}$ ± 0.35
Carbohydrate (%)	56.7 ^{a} ± 2.23	60.9 ^{b} ± 0.87	62.3 ^{b} ± 1.89	59.4 ^{a} ± 1.09	60.9 ^{b} ± 1.11
Sugar (%)	85.4 ^{e} ± 0.68	80.4 ^{d} ± 1.11	72.4 ^{c} ± 0.26	69.2 ^{b} ± 0.60	63.9 ^{a} ± 0.75
Dietary fibre (%)	2.0 ^{a} ± 0.07	4.2 ^{b} ± 0.12	5.14 ^{c} ± 0.10	6.2 ^{d} ± 0.19	6.1 ^{d} ± 0.29
Beta-carotene (ppm)	782.3 ^{a} ± 10.72	1250.4 ^{b} ± 16.66	1591.7 ^{c} ± 16.69	1782.7 ^{d} ± 16.67	1877.9 ^{e} ± 16.55
Fe (mg/100 g)	2.5 ^{a} ± 0.04	3.7 ^{b} ± 0.04	3.9 ^{c} ± 0.03	4.5 ^{d} ± 0.03	4.7 ^{e} ± 0.03

Notes: numbers followed by the same letter within the same row indicate no significant difference at 5%; W = control wheat flour cookies made with sugar and margarine; C1 = corn cookies made with granulated sugar and margarine; C2 = corn cookies made with crystalline coconut sugar and margarine; C3 = corn cookies made with granulated sugar and VCO; C4 = corn cookies made with crystalline coconut sugar and VCO.

Due to the higher water content of margarine (1.5%) compared with VCO (0.22–0.36%), cookies made with VCO (specifically C3 and C4) contained less water than those made with margarine [35]. These results are consistent with those of Nurani and Yuwono [36], who stated that the greater the amount of margarine added to taro cookies, the higher the water content. According to Sustriawan et al. [20] the difference in water content between margarine and butter accounts for the water content of bread with the addition of 16% VCO.

In addition, cookies made with granulated sugar (C1 and C3) contained less water than cookies made with crystalline coconut sugar (C2 and C4). This was because of the hygroscopic properties of crystalline coconut sugar, which easily attracts water (causing it to become "mushy"); the presence of polyhydroxy groups, which form hydrogen bonds with water, contributes to hygroscopicity [17].

In general, ash content was higher for corn cookies (1.5–1.9%) than for wheat cookies (1.3%, see Table 1) due to the higher ash content of corn flour compared with wheat flour (0.79–1.01% vs. 0.59%; [8]. This is similar to the findings of [21], who showed that the higher ash content of cookies made with 100% corn flour (2.12%), compared with cookies made with wheat flour (0.98%), was due to higher levels of essential minerals Fe, Ca, and P. In addition, Dewi et al. [14] demonstrated higher ash content for cookies made with 80% corn flour and 20% black rice bran, in comparison with cookies made with 100% wheat flour. Again, this was due to the higher ash content of black rice bran and corn flour (6.6–9.9% and 1.8%, respectively), relative to wheat flour (0.52%).

In addition, corn cookies made with crystalline coconut sugar and margarine (C2) had a higher ash content than wheat cookies and other corn cookies as a result of the higher ash content of crystalline coconut sugar (0.92–2.58%) compared with granulated sugar (0.10–1.15%) (see Table 1). Similarly, [21] showed that sorghum flour cookies made with crystalline coconut sugar had a higher ash content (1.83%) than cookies made with granulated sugar (1.40%).

The use of margarine, which is mineralised during the manufacturing process, prevents excessive heat. Sustriawan et al. [20] showed that cookies made with margarine had higher ash content (0.67%) than cookies made using a mixture of margarine and VCO (0.40%) or cookies made with VCO alone (0.26%). This is also supported by the results of [37], who showed that biscuits made with margarine had a higher absorption rate of 1.46–1.62%, compared with biscuits made without margarine, which had a lower absorption rate of 1.23–1.41%.

In general, the corn flour cookies had a higher fat content than the wheat cookies, with the exception of corn cookies made with granulated sugar and margarine (C1), which

had almost the same fat content as wheat cookies (see Table 1). Corn flour has been shown to have higher levels of fat than wheat flour (5.42% vs. 2.09%; [38]. This is consistent with the study of Xie et al. [30] showing that cookies made with 80% corn flour and 20% bran flour had a higher fat content (16.7%) than cookies made with 100% wheat flour (11.2%).

Overall, cookies containing VCO (C3 and C4) had the highest fat content (17.3% and 17.8%, respectively), as the fat content of VCO is 100% (due to water content below 1%); in contrast, margarine is only 81% fat [21]. In addition, the fat content of sorghum cookies made with crystalline sugar has been shown to be higher than that of cookies made with granulated sugar, as crystalline coconut sugar contains 10% fat, while granulated sugar lacks fat altogether [15].

The results of this study are in line with the findings of Sustriawan et al. [20], who showed that sorghum cookies containing higher levels of VCO also had higher fat levels. They discovered that biscuits made with 100% VCO contain more fat than biscuits made with margarine. Although the fat content of biscuits formulated with VCO is relatively high, the fatty acid composition of VCO is beneficial, as 50% of the fatty acids are MCTs (e.g., lauric acid in particular), which are easily absorbed by the body [22].

Regarding protein, the protein content of the corn cookies (19.3–23.7%) was lower than that of the wheat cookies (29.2%) due to the lower overall protein content of corn flour (11.02%), compared with wheat flour (14.45%); these findings are consistent with those of Aini et al. [21] and Hand and Lee [39].

Our results also showed higher levels of fibre in the corn cookies (4.2–6.2%) than the wheat cookies (2%) (see Table 1). This is consistent with a crude fibre content of 4.24% in cornflour and 1.92% in wheat [40]. Again, the findings of this study are in agreement with those of Aini et al. [21], who showed crude fibre levels of 3.67% and 0.98% in cookies made from corn flour and wheat flour, respectively [8].

Foods with levels of high fibre are typically low in calories as well as low in sugar and fat, which can help reduce the occurrence of obesity and heart disease [41]. According to Ahn et al. [42], fibre increases the density and thickness of food in the digestive tract and inhibits the movement of enzymes, slowing the digestive process and lowering the sugar response in people with DM. Dietary fibre also aids in the digestive process, slows glucose absorption, lowers the levels of cholesterol and low-density lipoprotein (LDL) and stimulates the production of short-chain fatty acids.

The sugar content of the wheat cookies (85.4%) was higher than that of the corn flour cookies (63.9–80.4%) as a result of the lower sugar content of corn flour (1.20%; [40]), in comparison with wheat flour (2–3%) [3]. The lowest sugar content was found in corn cookies made using crystalline coconut sugar and VCO (C4), as the total sugar content of coconut sap (the raw material for crystalline coconut sugar) is only 9.30% [17]. By contrast, the raw material for granulated sugar, sugarcane juice, contains 32.42% sucrose, 2.41% fructose, 1.58% glucose, and 2.00% galactose [16]. Thus, lower sugar content was found in corn cookies made with crystalline coconut sugar.

In terms of iron content, higher levels were found in the corn cookies (3.7–4.7%) than in the wheat cookies (2.5%) (see Table 1). This was due to the higher iron content of corn flour (2.4 mg per 100 g; [43]) compared with wheat flour (1.2 mg per 100 g; [44]). The most iron-rich cookie formula (4.7%) was C4, i.e., corn cookies made with coconut sugar crystals and VCO. Apart from the corn flour, the coconut sugar (iron content 1.2 mg/g) and VCO (iron content 1.22–5.91 mg/L) also both contributed to overall iron levels; the iron content of margarine is lower (0.06 mg/100 g) than that of VCO.

As shown in Table 1, the corn flour cookies had higher levels of beta-carotene (1250.4–1877.9 ppm) than the wheat flour cookies (782.3 ppm), in agreement with the higher levels of beta-carotene found in yellow corn flour, compared with wheat flour (510 ppm vs. 9 ppm; [45]. Our findings are consistent with those of [46], who showed the higher the percentage of corn flour used for baking cookies, the higher the beta-carotene content.

3.2. Body Weight and In Vivo Results

As shown in Figure 1, a diet of corn flour cookies resulted in reduced blood glucose levels in diabetic rats after four weeks. In contrast, no decrease in blood sugar levels was observed when diabetic rats were fed cookies made from wheat flour. As shown in Table 1, the dietary fibre content of corn cookies was higher than that of wheat cookies, which may have contributed to the observed decrease in blood sugar levels.

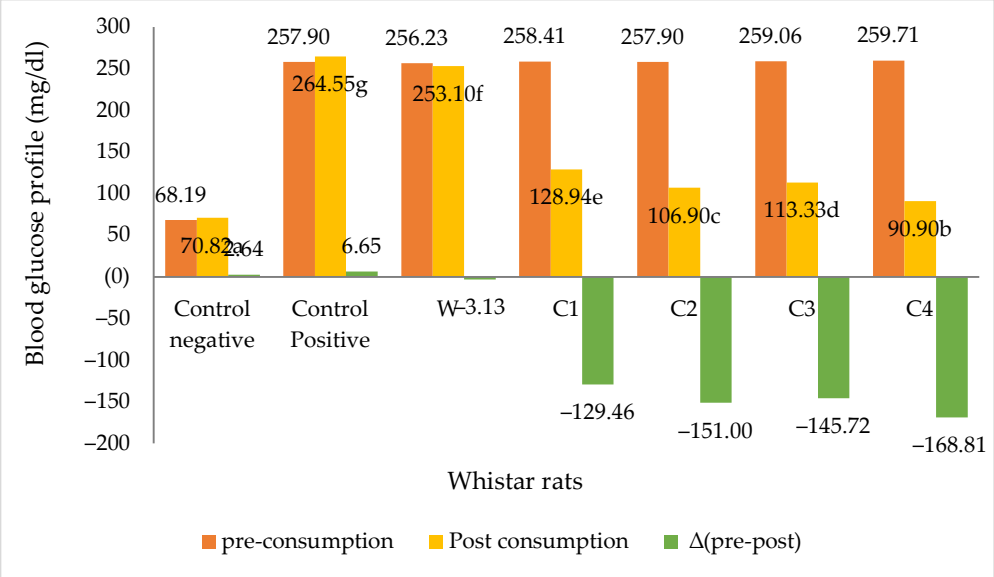


Figure 1. Blood glucose levels in diabetic Wistar rats after four weeks of feeding. Note: Negative control = non-diabetic rats; positive control = diabetic rats with normal diets; W = diabetic rats on wheat cookies diet; C1 = diabetic rats on C1 diet (corn cookies containing granulated sugar and margarine); C2 = diabetic rats on C2 diet (corn cookies containing crystalline coconut sugar and margarine); C3 = diabetic rats on C3 diet (corn cookies containing granulated sugar and VCO); C4 = diabetic rats on C4 diet (corn cookies containing crystalline coconut sugar and VCO). Different letters behind the numbers indicate a significant difference at the 5% level

Dietary fibre is made up of the plant polysaccharide lignin, which is resistant to hydrolysis by human digestive enzymes [9]. Fibre, particularly water-soluble fibre, becomes more viscous in food, slowing the process of absorption of nutrients such as glucose. As a result, fibre consumption has a beneficial effect on blood glucose levels in people with diabetes [47]. Ahn et al. [42] proposed that fibre reduces the activity of digestive enzymes and the level of food penetration, supported by their finding that consumption of rice analogues with a fibre content of up to 22.1% significantly lowered blood sugar levels in diabetic rats (Δ 175 mg/dL). Furthermore, the addition of VCO to corn cookies has been shown to aid in the reduction in blood sugar levels in mice, while, similarly, [48] stated that the feeding of VCO lowered blood sugar levels in rats.

Hyperglycaemia causes an increase in free radicals in cells, which can be toxic in excess, encouraging oxidative stress and the formation of reactive oxygen species (ROS) as well as reactive nitrogen species (RNS) [8]. Streptozotocin, a diabetogenic, can produce reactive oxygen, which, when induced in model animals, can result in increased levels of ROS. This oxidative stress exacerbates the progression and complications of diabetes [49]. As levels of free radicals increase, so does peroxidation of cell membrane lipids and production of MDA, one of the final products of peroxidation.

Figure 2 shows that MDA levels were lower in diabetic rats that were on a diet of corn cookies rather than wheat flour cookies. The lowest MDA levels (apart from the negative control) were found in rats that were fed corn cookies containing crystalline coconut sugar and VCO (C4); the levels of MDA in these rats were almost identical to those

observed in normal (non-diabetic) rats on a standard diet (negative controls). Levels of MDA are thought to be related to the antioxidant properties of beta-carotene. Importantly, C4 corn cookies made with crystalline coconut sugar and VCO were found to have the highest beta-carotene content (1877.9 ppm, see Table 1). As an antioxidant, beta-carotene can protect beta-pancreatic cells from the cytotoxicity caused by oxidative stress in DM [50]. According to Furusho et al. [51], supplementation with beta-carotene at 20 mg/kg body weight significantly reduced the levels of ROS and increased the levels of antioxidant enzymes in diabetic rats. The antioxidant activity of beta-carotene has been shown to occur indirectly through the maintenance of cell membrane integrity against free radical attacks [52].

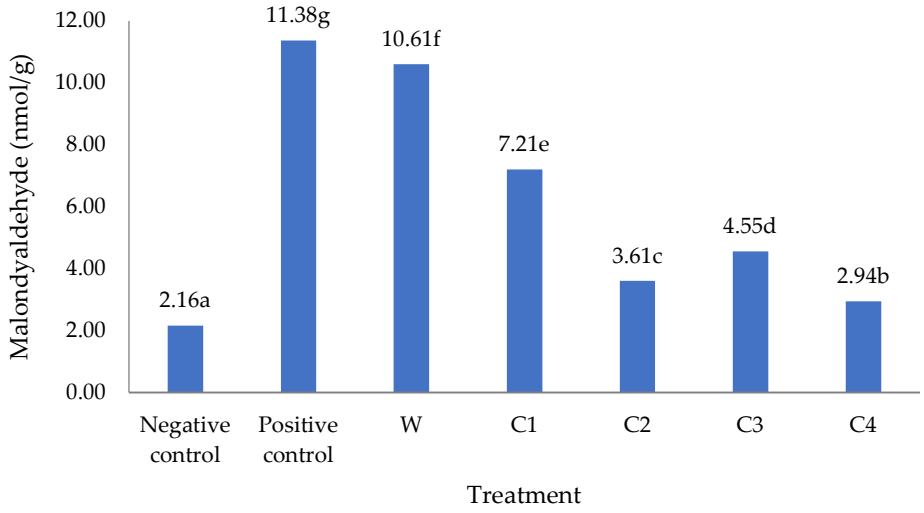


Figure 2. Malondialdehyde levels in diabetic Wistar rats after four weeks of feeding. Note: Negative control = non-diabetic rats; positive control = diabetic rats with normal diets; W = diabetic rats on wheat cookies diet; C1 = diabetic rats on C1 diet (corn cookies containing granulated sugar and margarine); C2 = diabetic rats on C2 diet (corn cookies containing crystalline coconut sugar and margarine); C3 = diabetic rats on C3 diet (corn cookies containing granulated sugar and VCO); C4 = diabetic rats on C4 diet (corn cookies containing crystalline coconut sugar and VCO). Different letters behind the numbers indicate a significant difference at the 5% level

Apart from the beta-carotene supplied by the corn flour, the low MDA content in C1 cookies was also due to VCO, which contains polyphenol components that can reduce lipid oxidation and levels of LDL. According to Amin et al. [22], VCO lowers the levels of total cholesterol, triglycerides, phospholipids, LDL, and very-low-density lipoprotein (VLDL) cholesterol while increasing levels of high-density lipoprotein (HDL) cholesterol in serum and tissues.

According to Rukmini et al. [53], more than 90% of the fatty acids in VCO consist of saturated fatty acids, especially lauric acid (12:0) in the amount of 50.5%, followed by miristic (14:0) by 17%, palmitic (16:0) by 8.5%, caprilic (8:0) by 7%, and capric (10:0) by 6.5%. Saturated fatty acids in VCO are easily metabolized by the body and the polyphenol fraction in VCO can significantly reduce lipid and LDL oxidation, thereby helping to reduce malondialdehyde, while 95% of the fatty acids in margarine consist of saturated fatty acids, either monounsaturated or polyunsaturated fatty acid [54].

As described above, MDA is a biomarker for oxidative stress that is formed as a result of the reaction between free radicals and the unsaturated fatty acids that make up cell membranes [55]. A state of oxidative stress is one of the causes of diabetes, as it can induce insulin resistance in peripheral tissues and impair insulin secretion from pancreatic beta cells [56]. Oxidative stress also leads to cell membrane lipid peroxidation. Erythrocyte

haemolysis is aided by lipid peroxidation in cellular membranes, producing free haemoglobin and causing cell haemoglobin levels to fall [57].

Non-diabetic rats on the standard diet had normal haemoglobin (Hb) levels of 14.73 g/dL, whereas diabetic rats on the same diet had Hb levels of 10–11 g/dL, as shown in Figure 3. However, four weeks on a diet of corn flour cookies led to increased haemoglobin levels in the diabetic rats. The increased haemoglobin levels were comparable to normal adult women's haemoglobin levels of 12–14 g/dL and normal adult men's haemoglobin levels of 14–16 g/dL [31]. In contrast, haemoglobin levels decreased in the control group of diabetic rats that were fed wheat flour cookies.

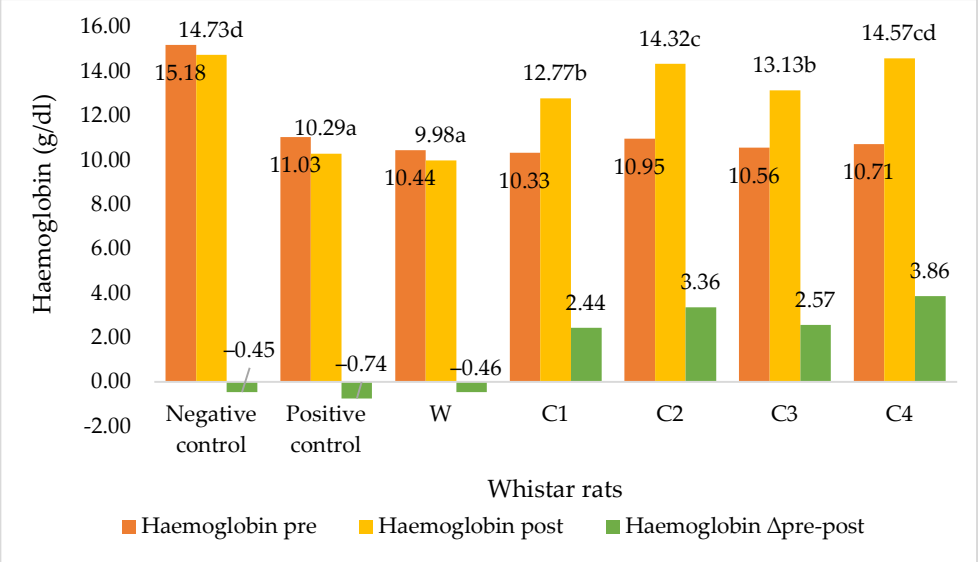


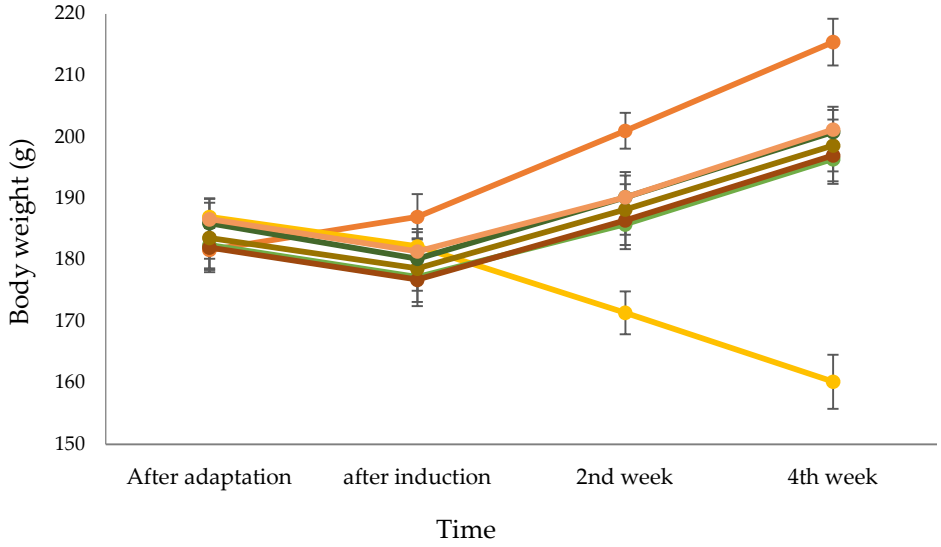
Figure 3. Haemoglobin levels in diabetic Wistar rats pre and post of feeding. Note: Negative control = non-diabetic rats; positive control = diabetic rats with normal diets; W = diabetic rats on wheat cookies diet; C1 = diabetic rats on C1 diet (corn cookies containing granulated sugar and margarine); C2 = diabetic rats on C2 diet (corn cookies containing crystalline coconut sugar and margarine); C3 = diabetic rats on C3 diet (corn cookies containing granulated sugar and VCO); C4 = diabetic rats on C4 diet (corn cookies containing crystalline coconut sugar and VCO). Different letters behind the number indicate a significant difference at the 5% level.

The greatest increase in haemoglobin was observed in diabetic rats that were fed corn cookies sweetened with crystalline coconut sugar and VCO emulsion (Δ = 3.86 g/dL). This was likely due to the high iron content of the C4 cookies (4.7%). Iron is absorbed in the duodenum and upper jejunum via a complex process [58]: Fe^{3+} first dissolves in gastric acid in the stomach, becoming bound by gastroferrin and reduced to Fe^{2+}; in the intestine, Fe^{2+} is oxidised to Fe^{3+} and binds to apoferritin, which is then converted to ferritin, releasing Fe^{2+} into the blood plasma; finally, Fe^{2+} is oxidised to Fe^{3+} in the plasma and binds to transferrin, which transports Fe^{2+} into the bone marrow, where it combines with haemoglobin. Our findings are consistent with Cabarello et al. [43], who stated that the feeding of foods high in iron, such as bay leaves, can increase haemoglobin, albumin and iron levels.

As changes in food and nutritional status have a strong influence on body weight, this is one of the anthropometric measurements that is frequently used for assessing nutritional status [28]. Insulin deficiency in diabetics is known to disrupt protein and fat metabolism, resulting in weight loss ([59].

As shown in Figure 4, normal rats on the standard diet experienced a significant increase in body weight, whereas diabetic rats on the same diet experienced significant weight loss. In contrast, the body mass index of diabetic rats that were fed corn cookies increased almost as much as that of normal rats fed the standard diet. The greatest increase

in body weight (Δ 20.60 g) resulted from a diet of corn cookies sweetened with crystalline coconut sugar and margarine emulsion (C2).



Treatment	After adaptation	After induction	2nd week	4th week
Negative control	181.6 ± 3.6	187 ± 3.7	201 ± 2.9	215.4 ± 3.8
Positive control	187 ± 2.9	182.2 ± 2.3	171.4 ± 3.5	160.2 ± 4.4
W	182.4 ± 2.3	177.2 ± 1.9	185.8 ± 2.6	196.4 ± 2.3
C1	182 ± 3.4	176.8 ± 4.3	186.4 ± 4	197 ± 4.2
C2	183.6 ± 3.4	178.6 ± 3.6	188.2 ± 4.1	198.6 ± 4.2
C3	186 ± 3.3	180.2 ± 3.3	190.2 ± 3.5	200.8 ± 3.6
C4	186.6 ± 3.4	181.4 ± 3.6	190.2 ± 4.1	201.2 ± 3.7

Figure 4. Weight body in diabetic Wistar rats pre and post of feeding. Note: negative control = non-diabetic rats; positive control = diabetic rats with normal diets; W = diabetic rats on wheat cookies diet; C1 = diabetic rats on C1 diet (corn cookies containing granulated sugar and margarine); C2 = diabetic rats on C2 diet (corn cookies containing crystalline coconut sugar and margarine); C3 = diabetic rats on C3 diet (corn cookies containing granulated sugar and VCO); C4 = diabetic rats on C4 diet (corn cookies containing crystalline coconut sugar and VCO). Different letters indicate a significant difference at the 5% level.

These results suggest that consumption of cookies made from corn flour may be able to have a positive impact on diabetes in humans, as patients with diabetes typically lose a lot of weight. This is due to the body's inability to provide glucose for metabolisation into energy, which leads to the burning of fat stores instead [60]. Furthermore, the inability of tissues to utilise blood glucose causes the liver to utilise more fatty acids and protein as an energy source [28]. These findings are supported by the results of Vedasree et al. [61], who found that feeding *Cyanotis tuberosa* (Roxb.) Schult as a supplement increased the body weight of diabetic rats.

Diabetes mellitus is a chronic disease characterised by high blood glucose levels. This is a result of impaired glucose homeostasis regulation due to the inability of the pancreas to produce insulin, a hormone that regulates blood glucose levels. According to Ayala et al. [62], subjects with uncontrolled type II diabetes had significantly higher levels of MDA, SOD and KGD compared with negative controls.

4. Conclusions

According to the findings of this study, placing diabetic rats on a diet of corn flour cookies for four weeks reduced blood sugar to levels comparable to those observed in normal rats. Further positive responses (i.e., low MDA levels, increased haemoglobin levels and body weight approaching normal) supported this result. The most effective corn flour cookies contained crystalline coconut sugar and VCO, although cookies made with granulated sugar and margarine had almost the same properties. Overall, diabetic rats were in the same physiological condition as normal rats after four weeks of being fed corn cookies containing crystalline coconut sugar and VCO. These findings suggest that such cookies are gluten-free functional foods suitable for diabetics.

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Institutional Review Board Statement: The study was carried out in accordance with the European Communities Council Directive 86/609/EEC guidelines for the care and use of experimental animals and the official Mexican Standard (NOM-062-ZOO-100-1999) technical specifications for the production, care, and use of laboratory animals (Diario Oficial de la Federación, 2001). Similarly, the Ethics Commission of the Faculty of Medicine, Jenderal Soedirman University (No. 066/KEPK/I/2022).

Informed Consent Statement: Not applicable.

Data Availability Statement: The data presented in this study are available on request from the corresponding author.

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Conflicts of Interest: The authors declare no conflict of interest.

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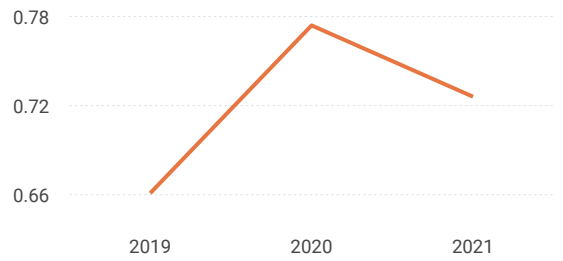

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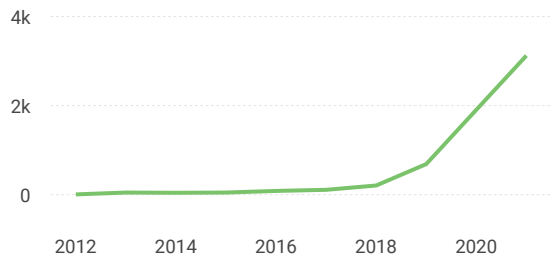

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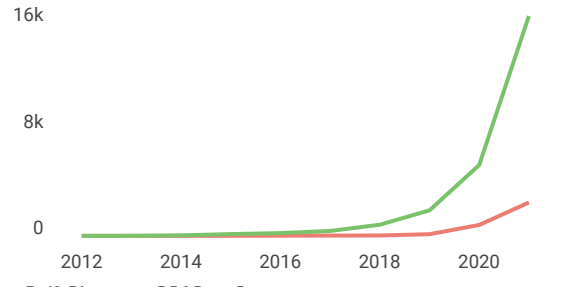

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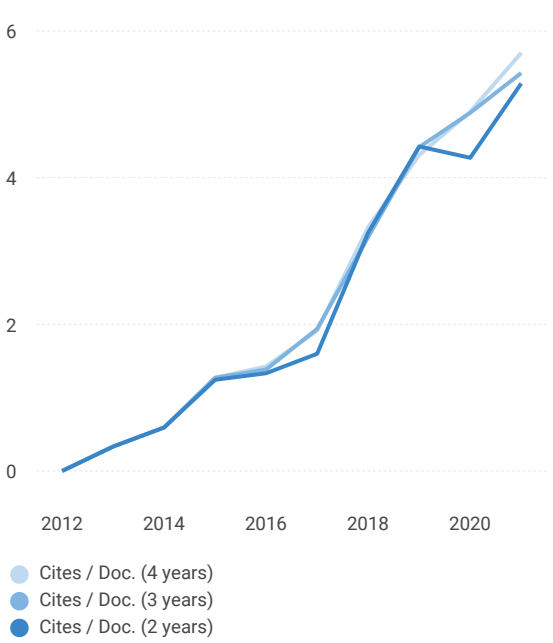

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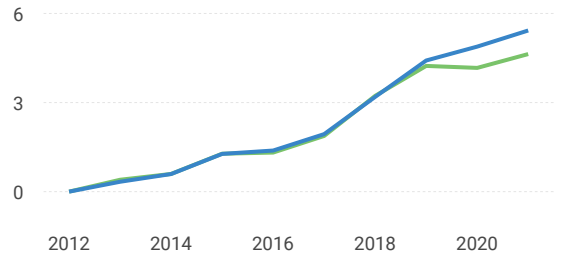

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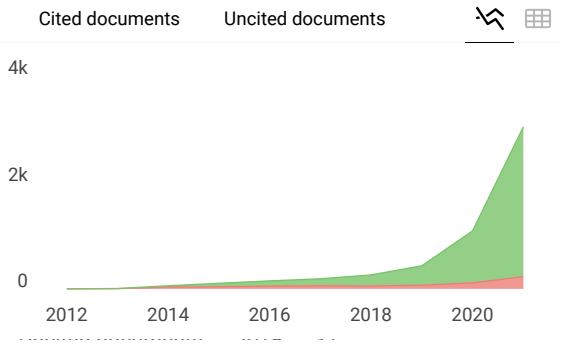

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Dear Vitali,
Thank you for contacting us. Our data come from Scopus, they annually send us an update of the data. This update is sent to us around April / May every year. The SJR for 2020 was released on 17 May 2021. Therefore, the indicators for 2021 will be available in May/June 2022.
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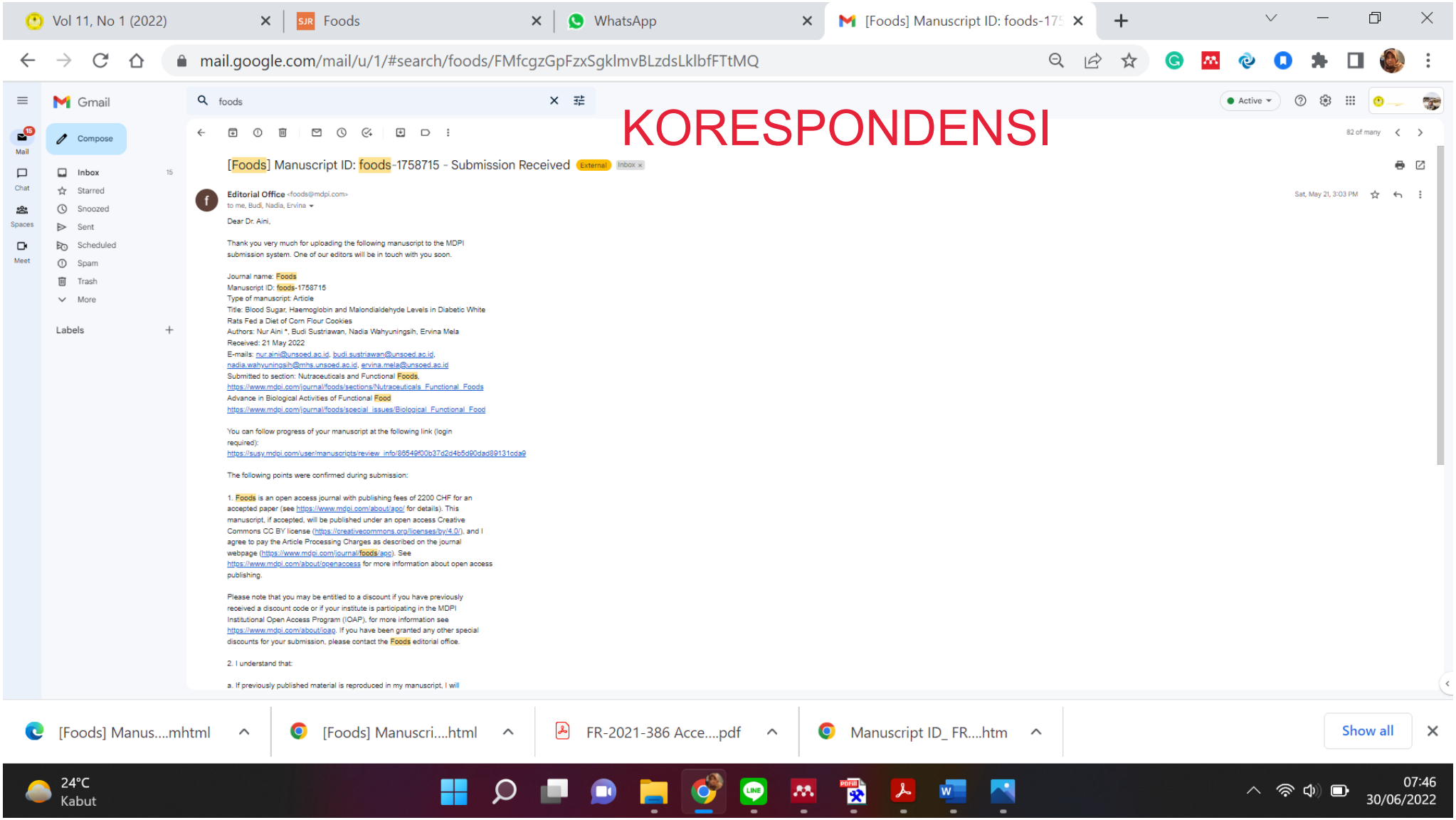
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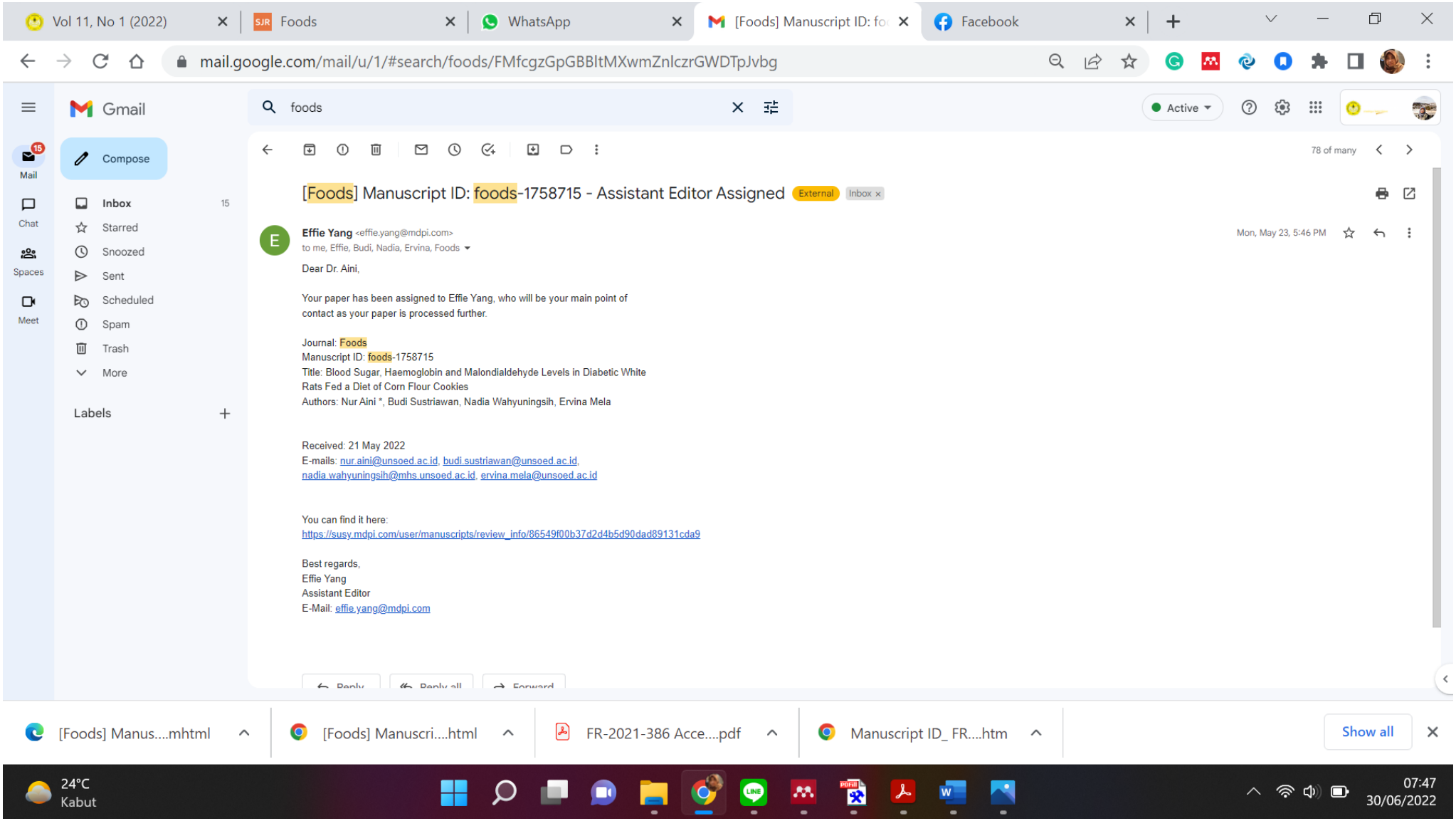
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Authors: Nur Aini *, Budi Sustriawan, Nadia Wahyuningsih, Ervina Mela
Received: 21 May 2022
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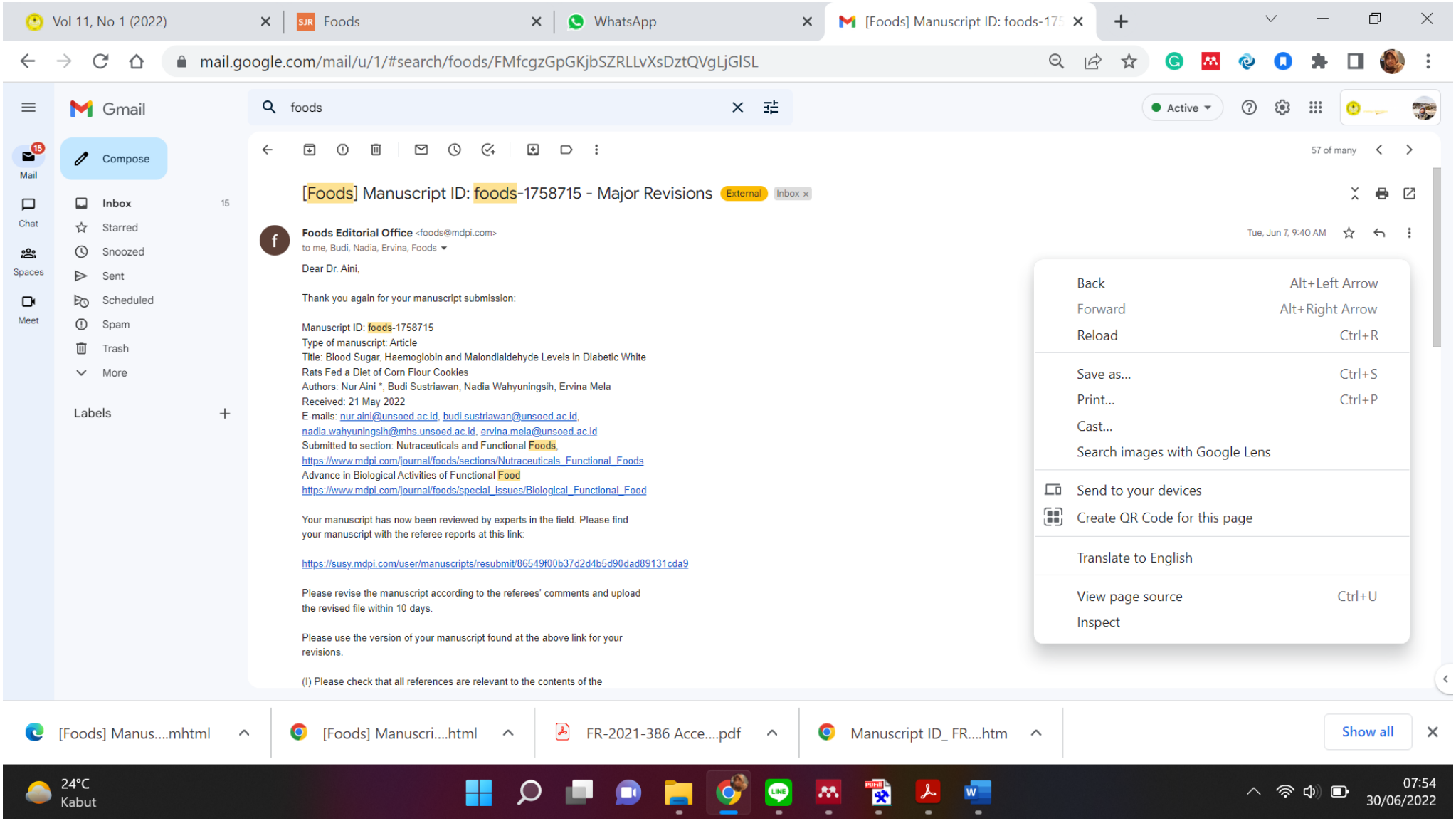
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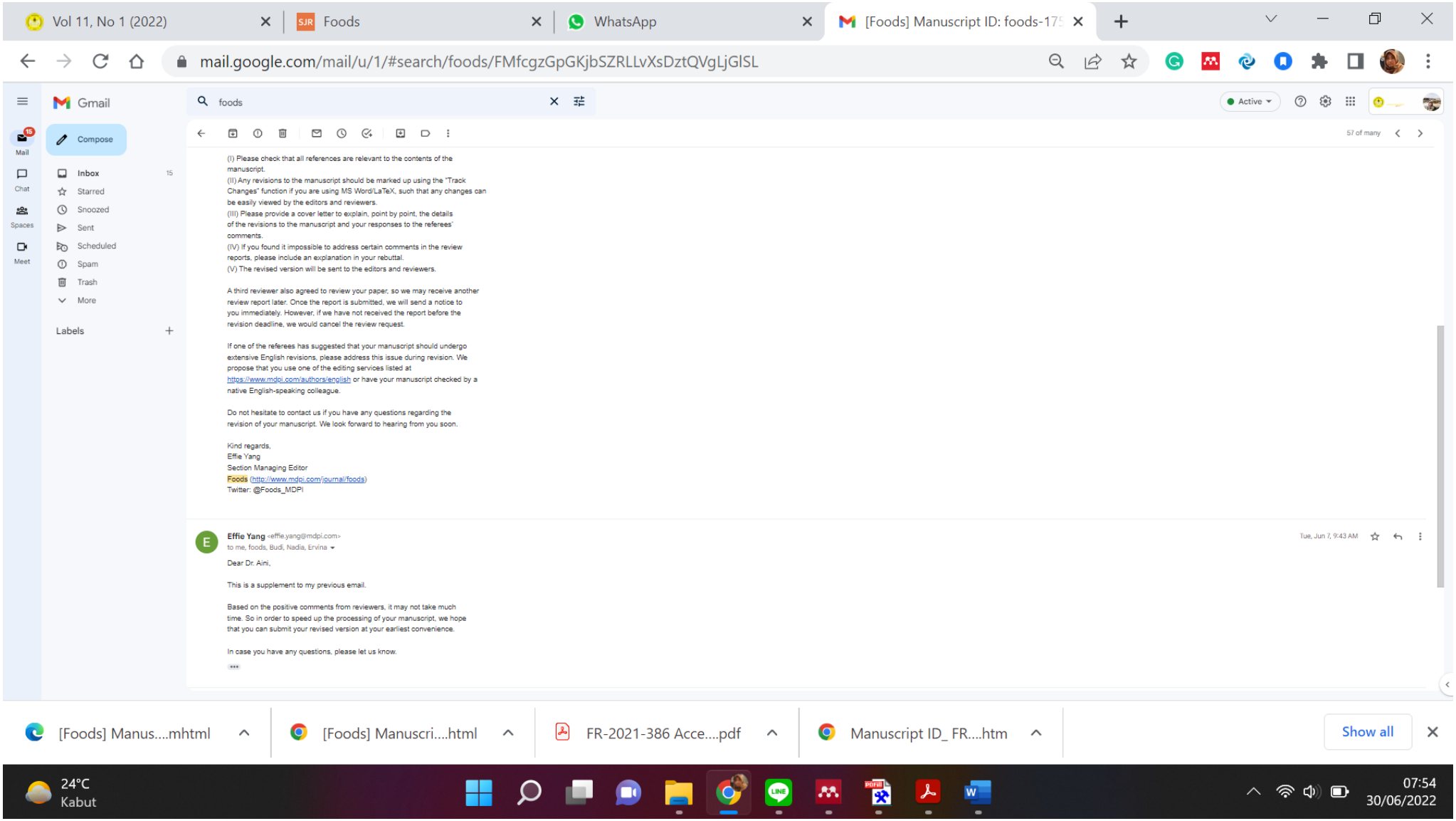
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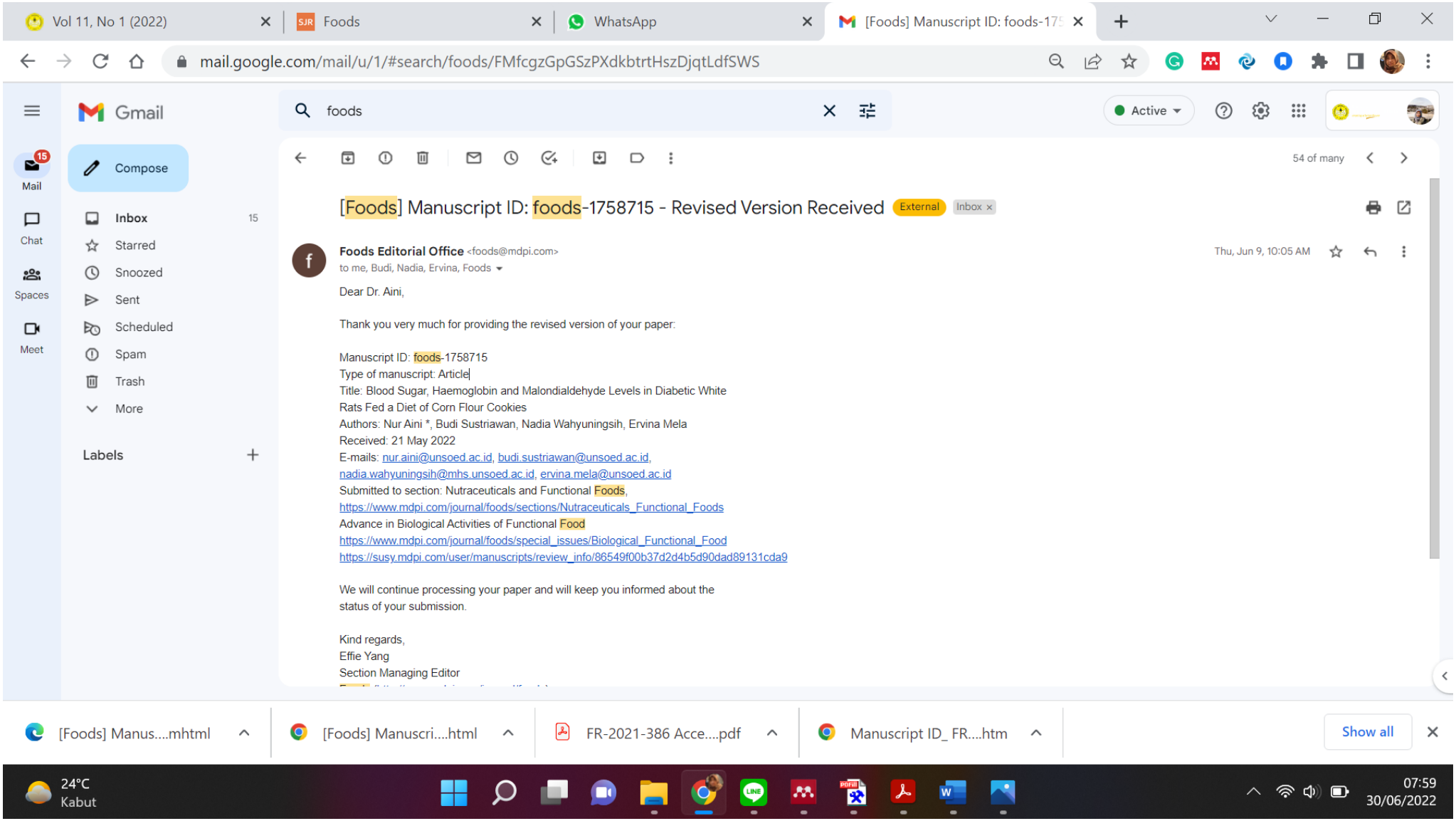
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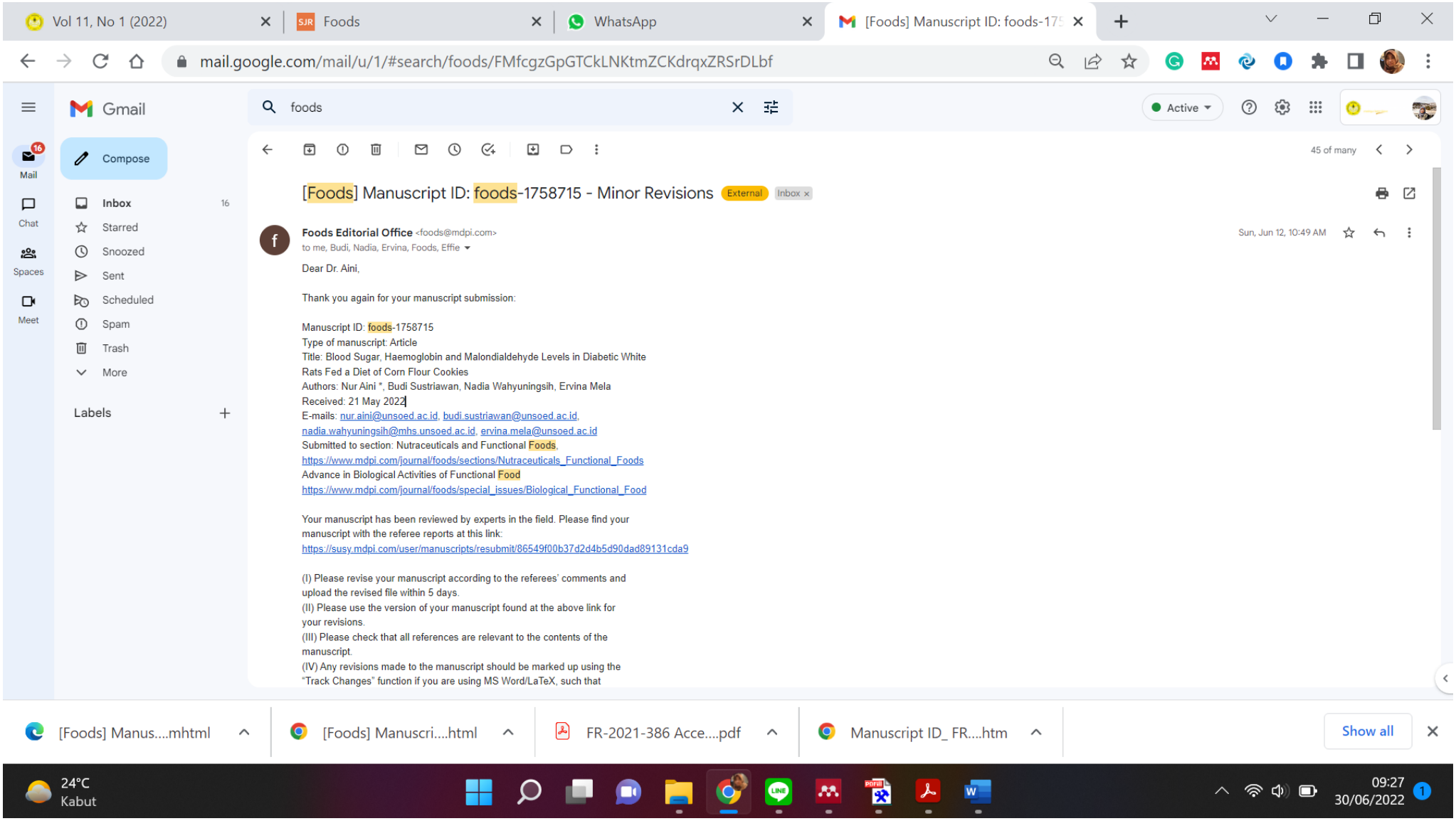
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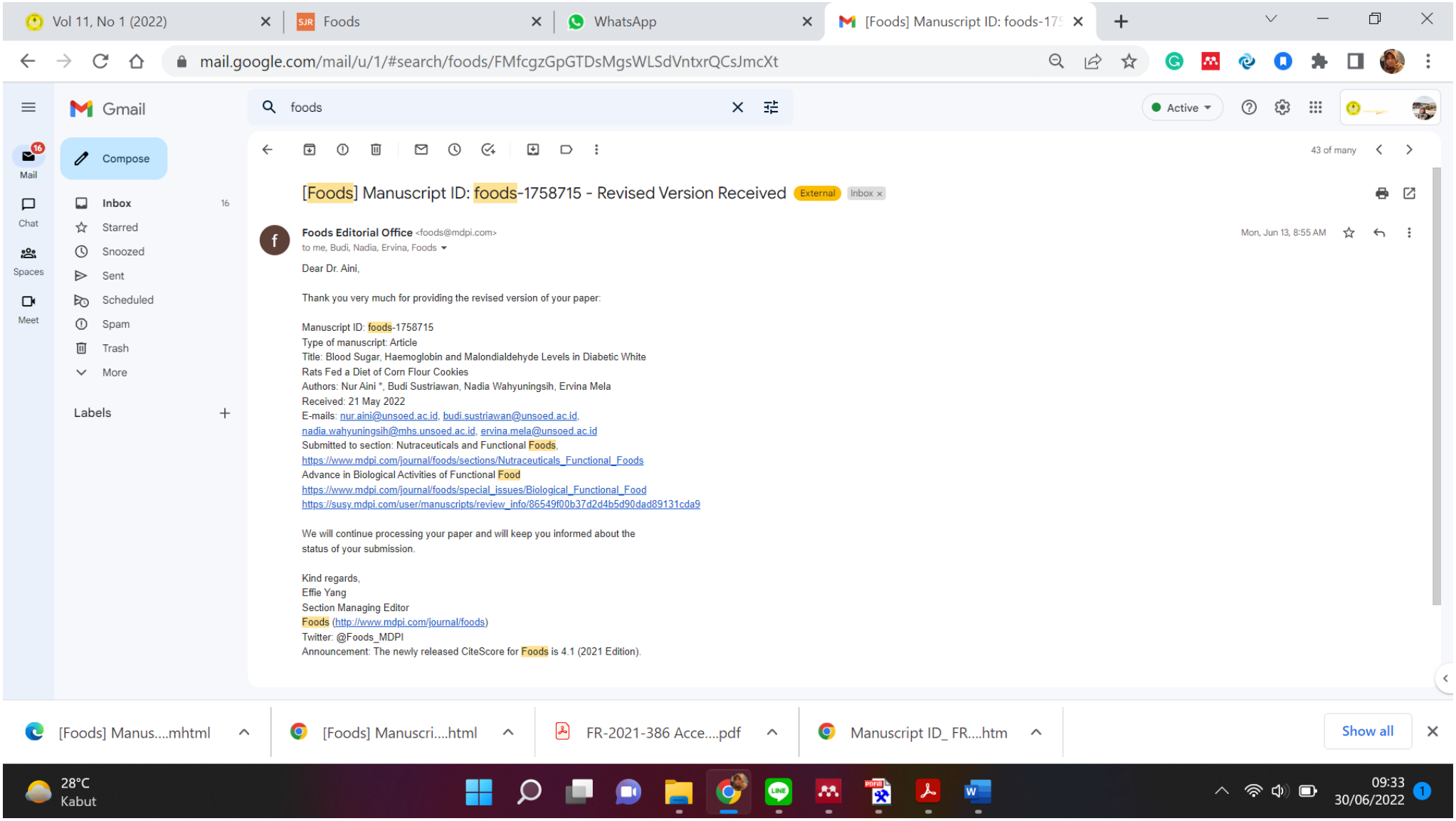
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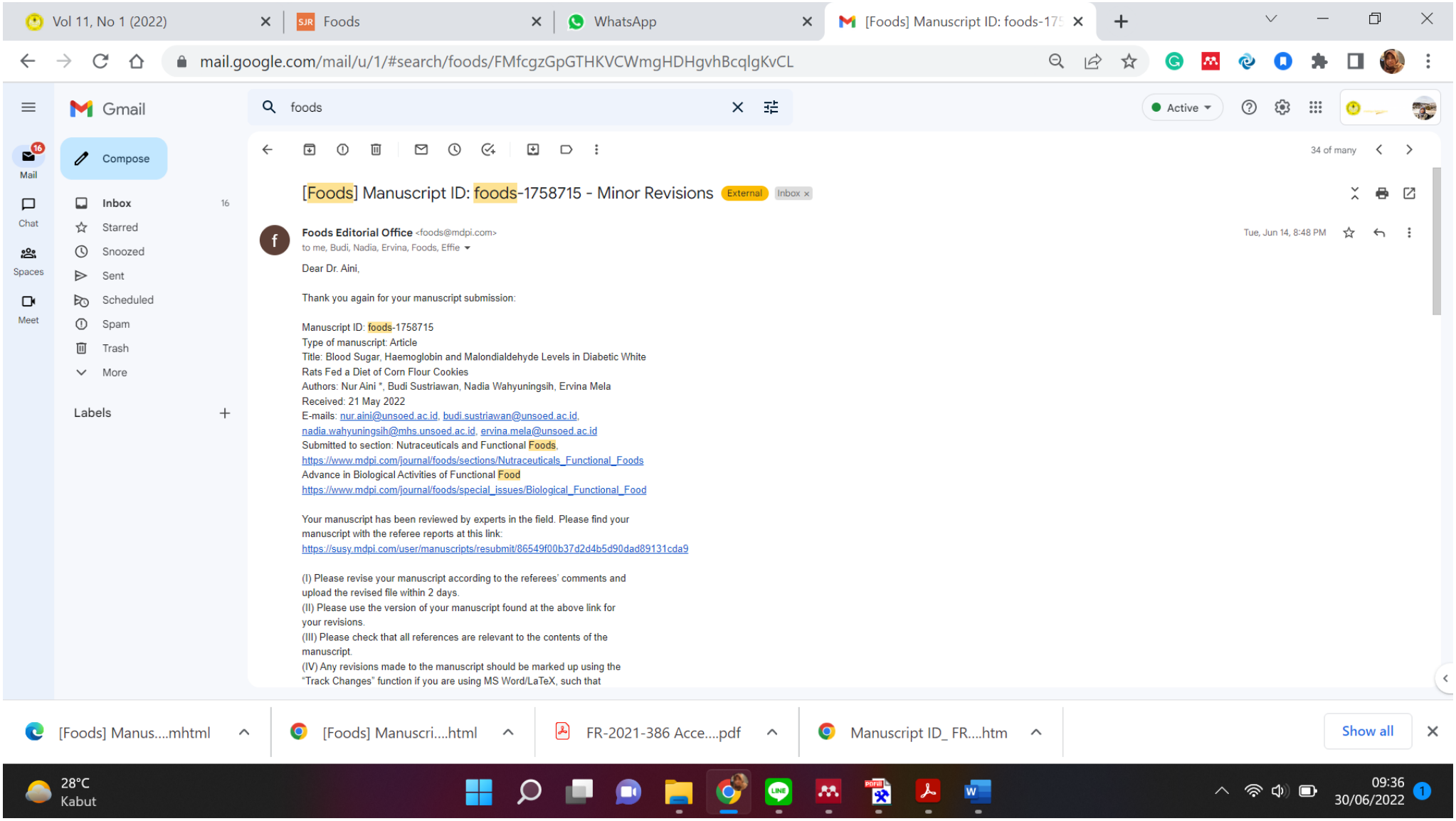
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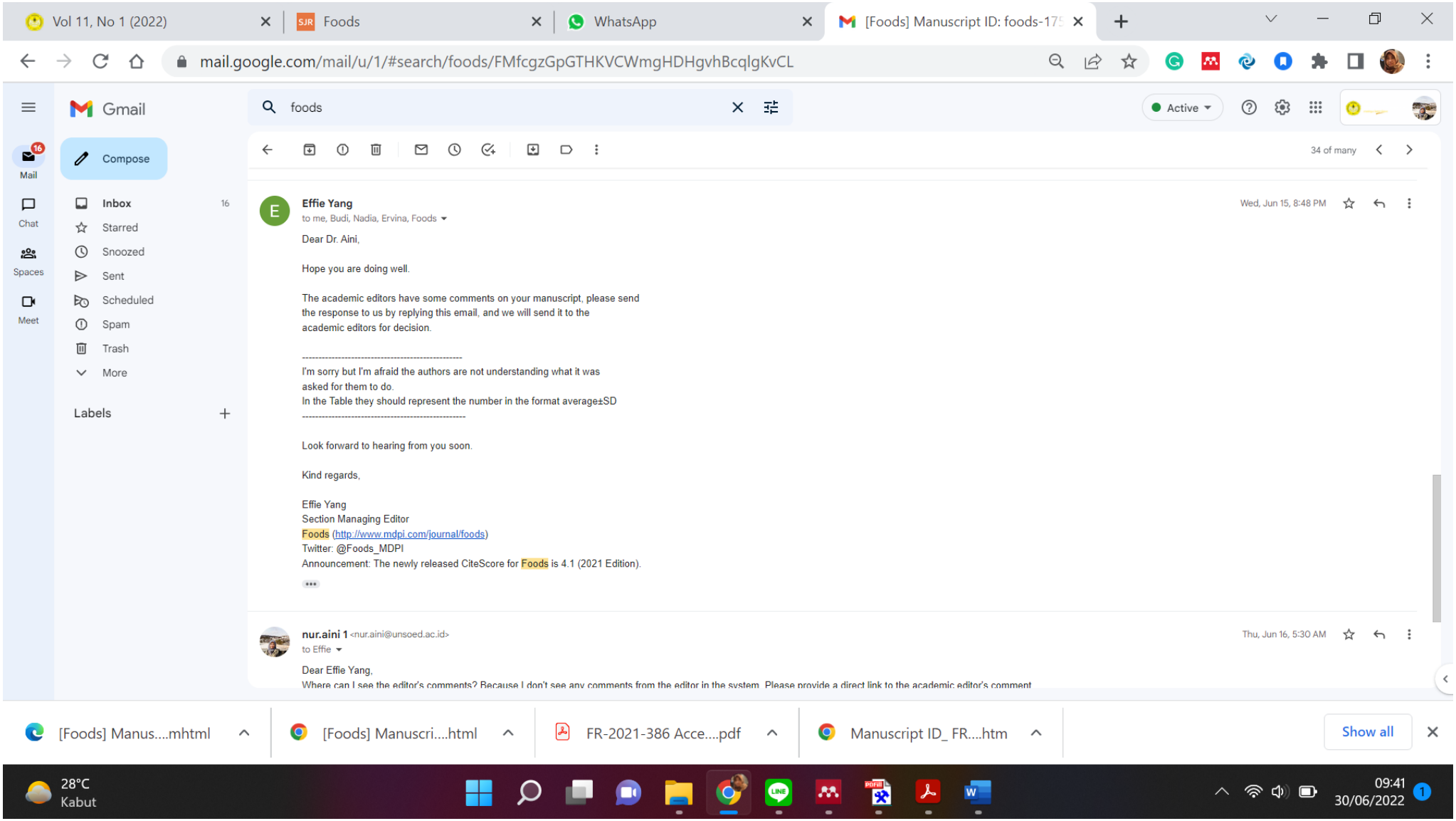
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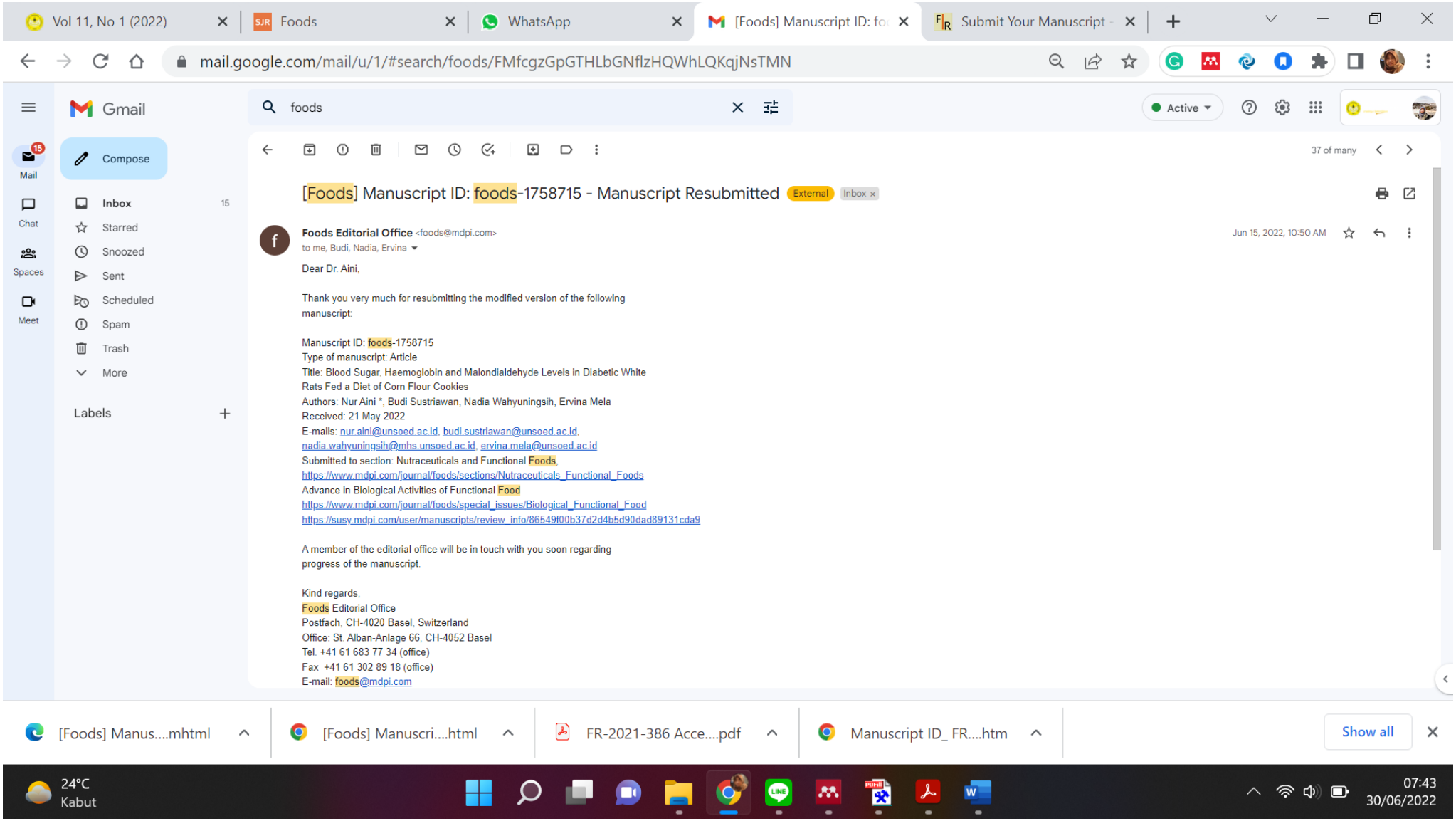
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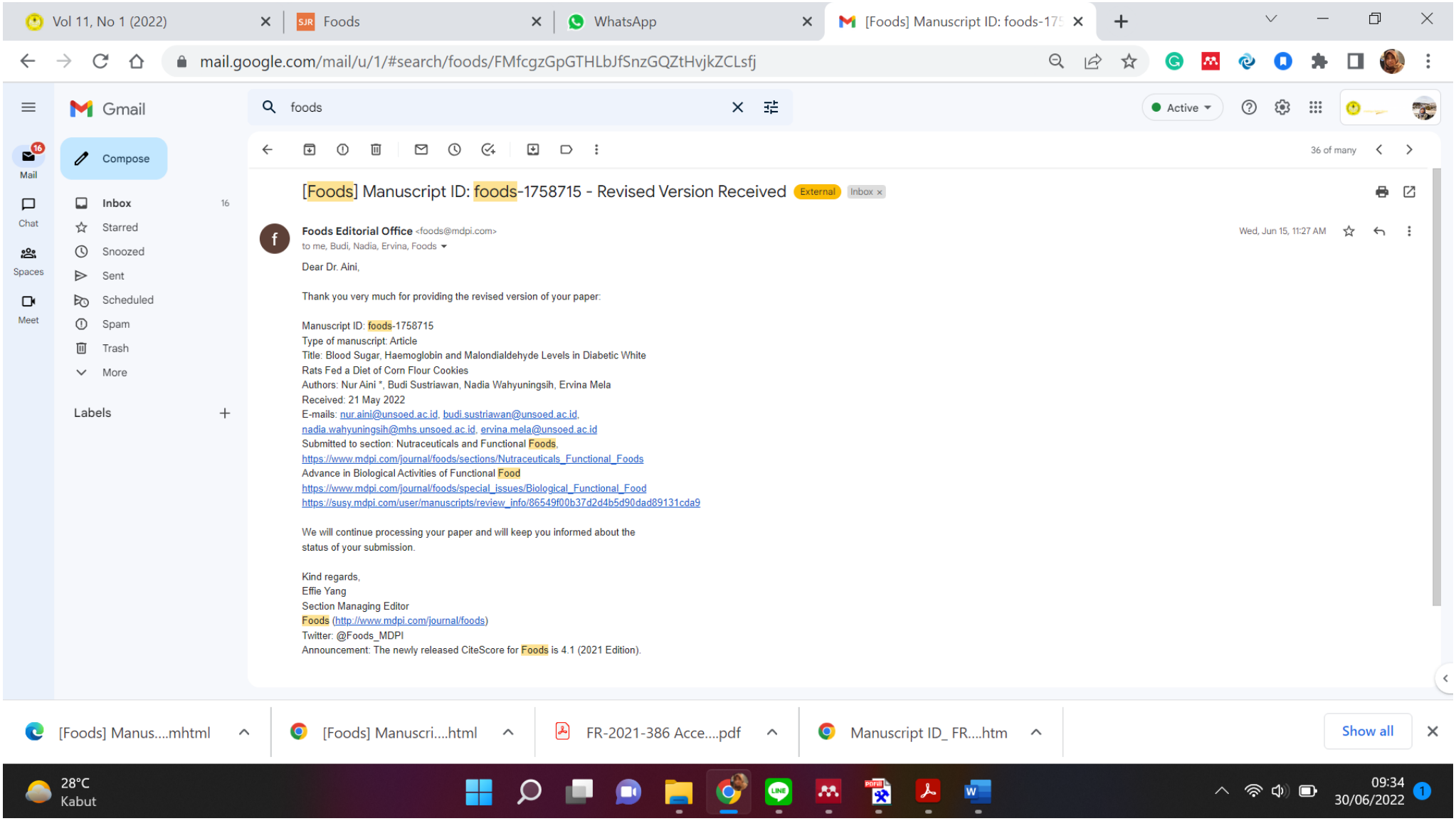
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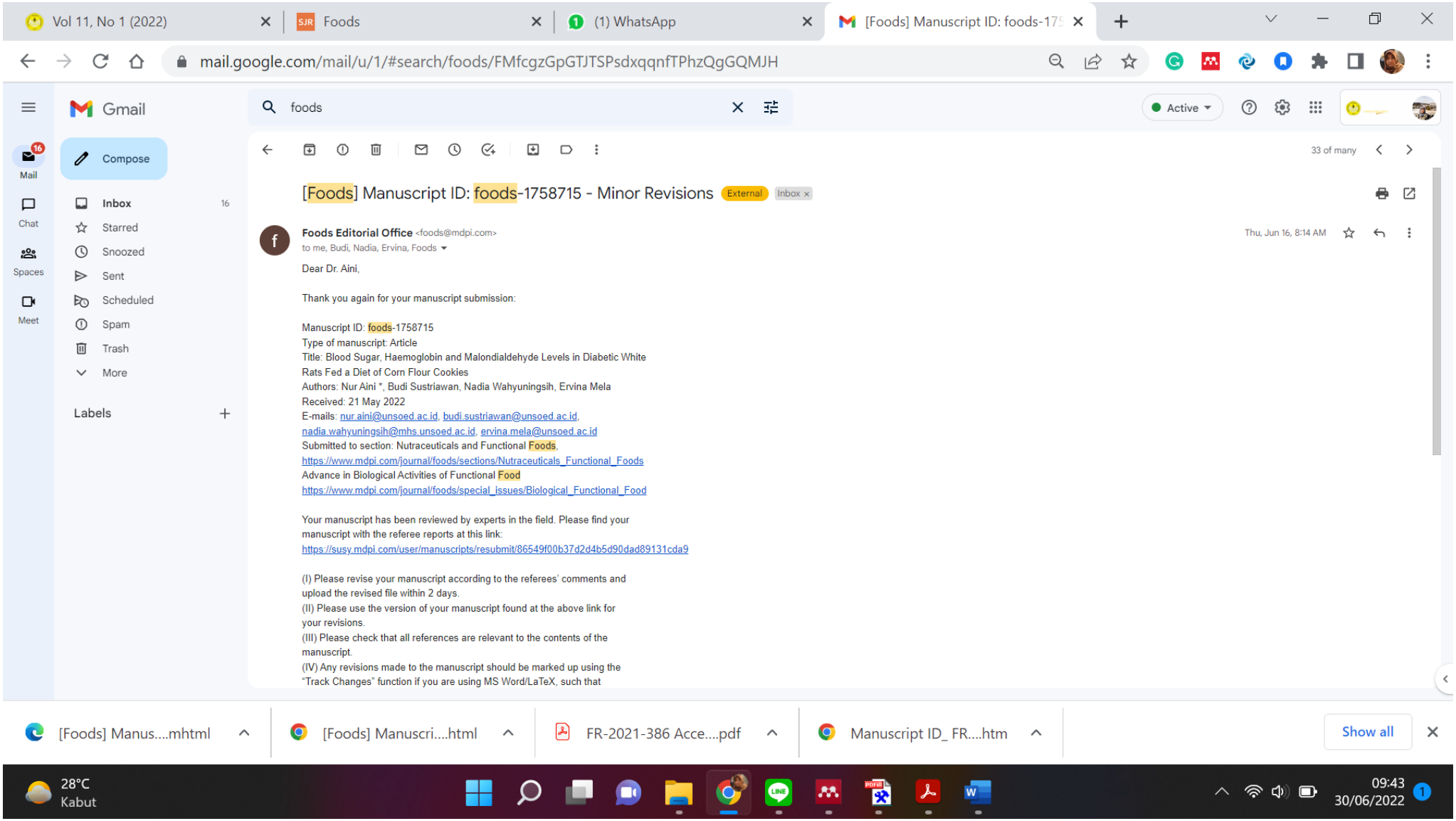
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Thank you again for your manuscript submission:
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Type of manuscript: Article
Title: Blood Sugar, Haemoglobin and Malondialdehyde Levels in Diabetic White Rats Fed a Diet of Corn Flour Cookies
Authors: Nur Aini *, Budi Sustriawan, Nadia Wahyuningsih, Ervina Mela
Received: 21 May 2022
E-mails: nur.aini@unsoed.ac.id, budi.sustriawan@unsoed.ac.id, nadia.wahyuningsih@mhs.unsoed.ac.id, ervina.mela@unsoed.ac.id
Submitted to section: Nutraceuticals and Functional Foods, https://www.mdpi.com/journal/foods/sections/Nutraceuticals_Functional_Foods
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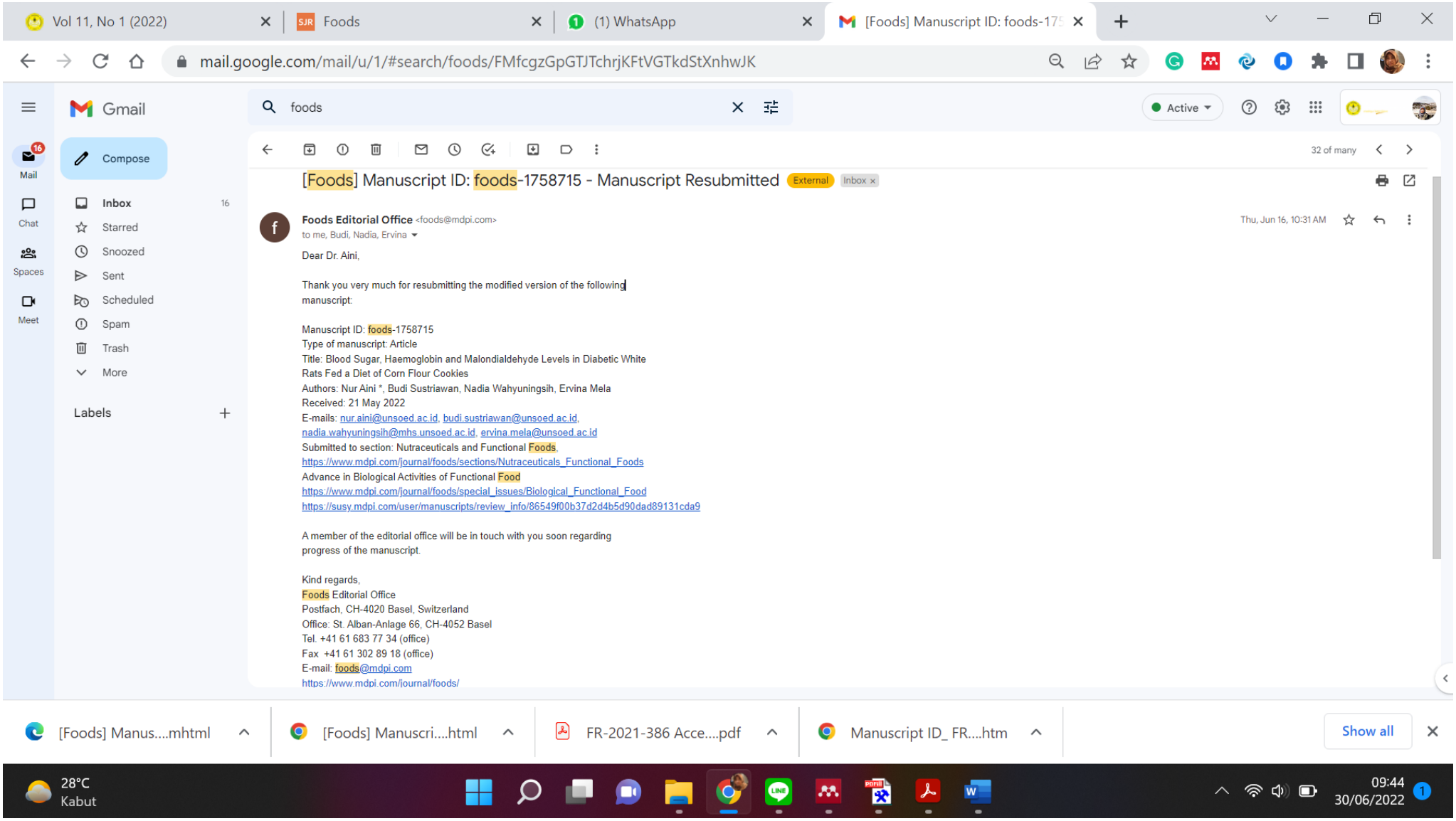
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Type of manuscript: Article
Title: Blood Sugar, Haemoglobin and Malondialdehyde Levels in Diabetic White Rats Fed a Diet of Corn Flour Cookies
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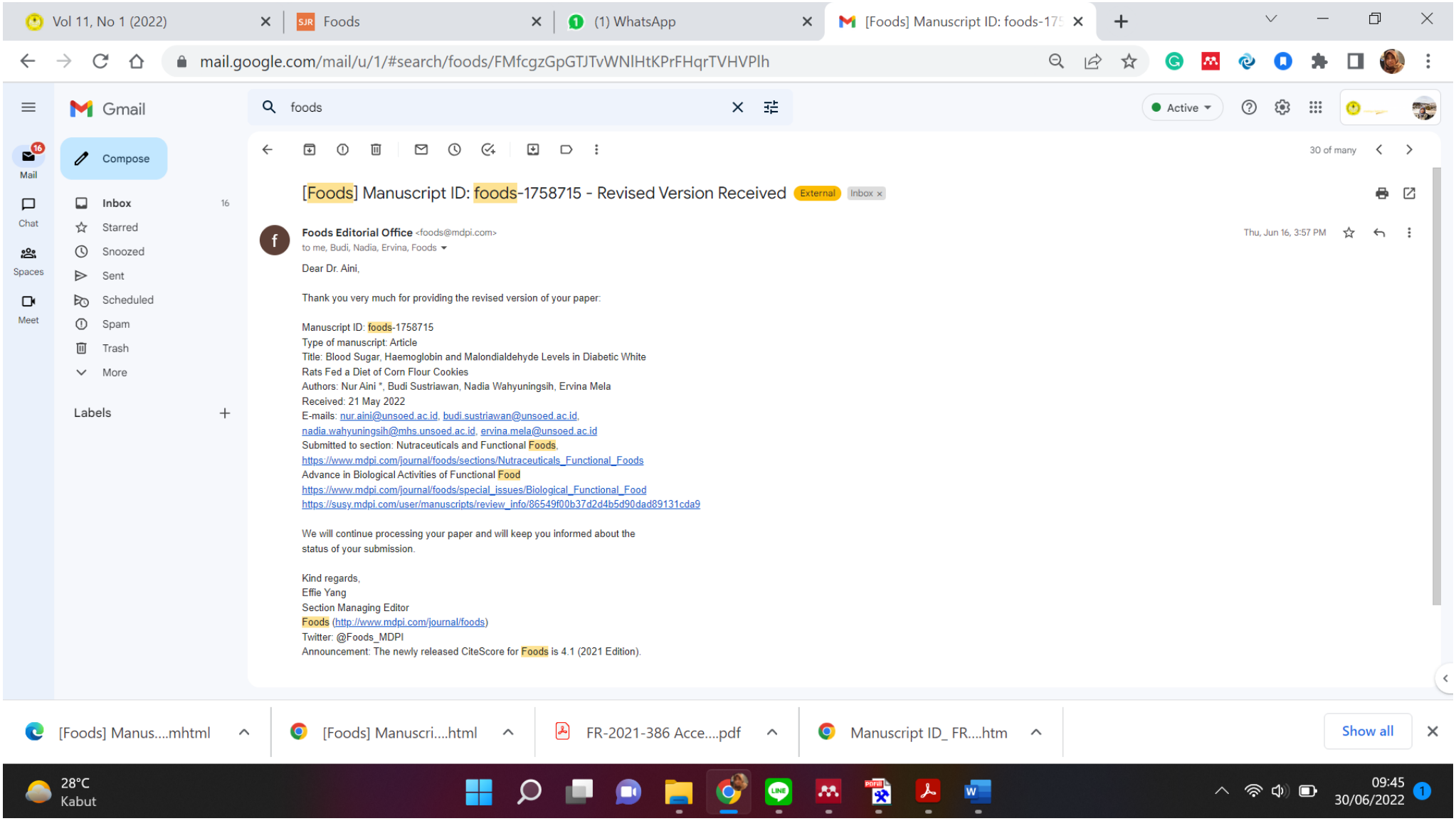
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Thank you very much for providing the revised version of your paper:
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Type of manuscript: Article
Title: Blood Sugar, Haemoglobin and Malondialdehyde Levels in Diabetic White Rats Fed a Diet of Corn Flour Cookies
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E-mails: nur.aini@unsoed.ac.id, budi.sustriawan@unsoed.ac.id, nadia.wahyuningsih@mhs.unsoed.ac.id, ervina.mela@unsoed.ac.id
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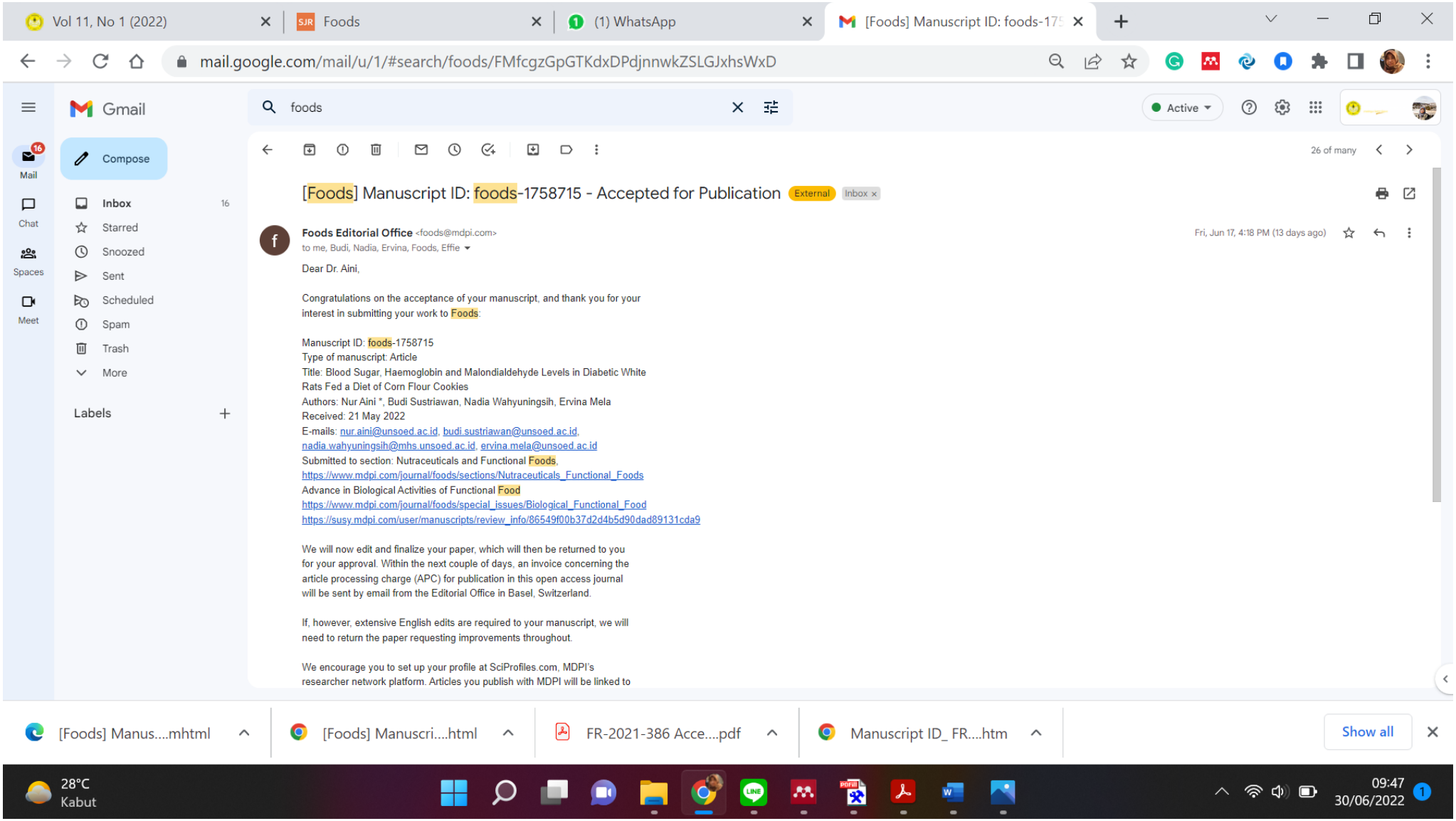
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Fri, Jun 17, 4:18 PM (13 days ago)
Dear Dr. Aini,
Congratulations on the acceptance of your manuscript, and thank you for your interest in submitting your work to Foods:
Manuscript ID: foods-1758715
Type of manuscript: Article
Title: Blood Sugar, Haemoglobin and Malondialdehyde Levels in Diabetic White Rats Fed a Diet of Corn Flour Cookies
Authors: Nur Aini *, Budi Sustriawan, Nadia Wahyuningsih, Ervina Mela
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Sat, Jun 18, 11:03 AM (12 days ago)

Dear Dr. Aini,

We invite you to proofread your manuscript to ensure that this is the final version that can be published and confirm that you will require no further changes from hereon:

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Submitted to section: Nutraceuticals and Functional Foods, https://www.mdpi.com/journal/foods/sections/Nutraceuticals_Functional_Foods
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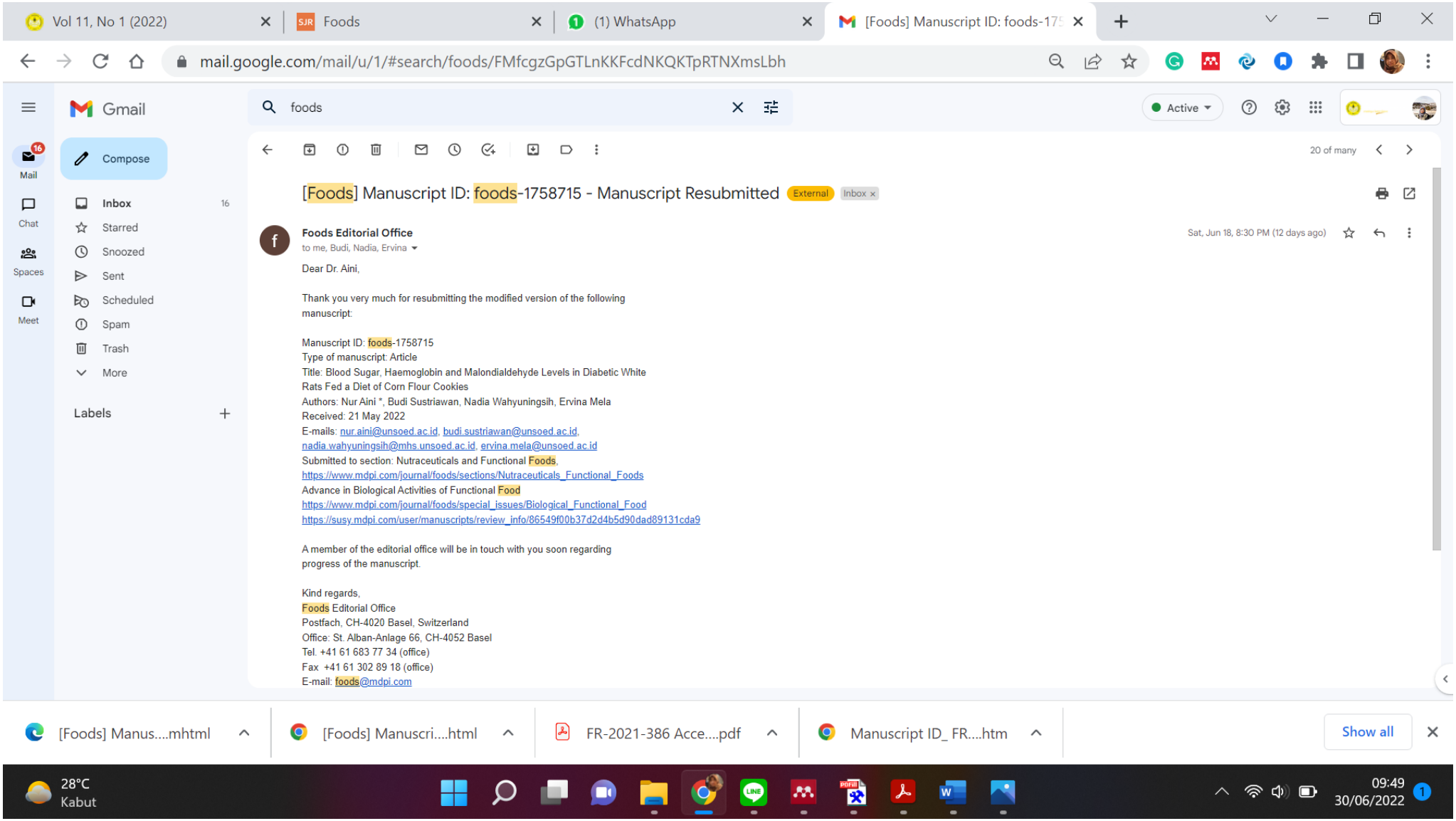
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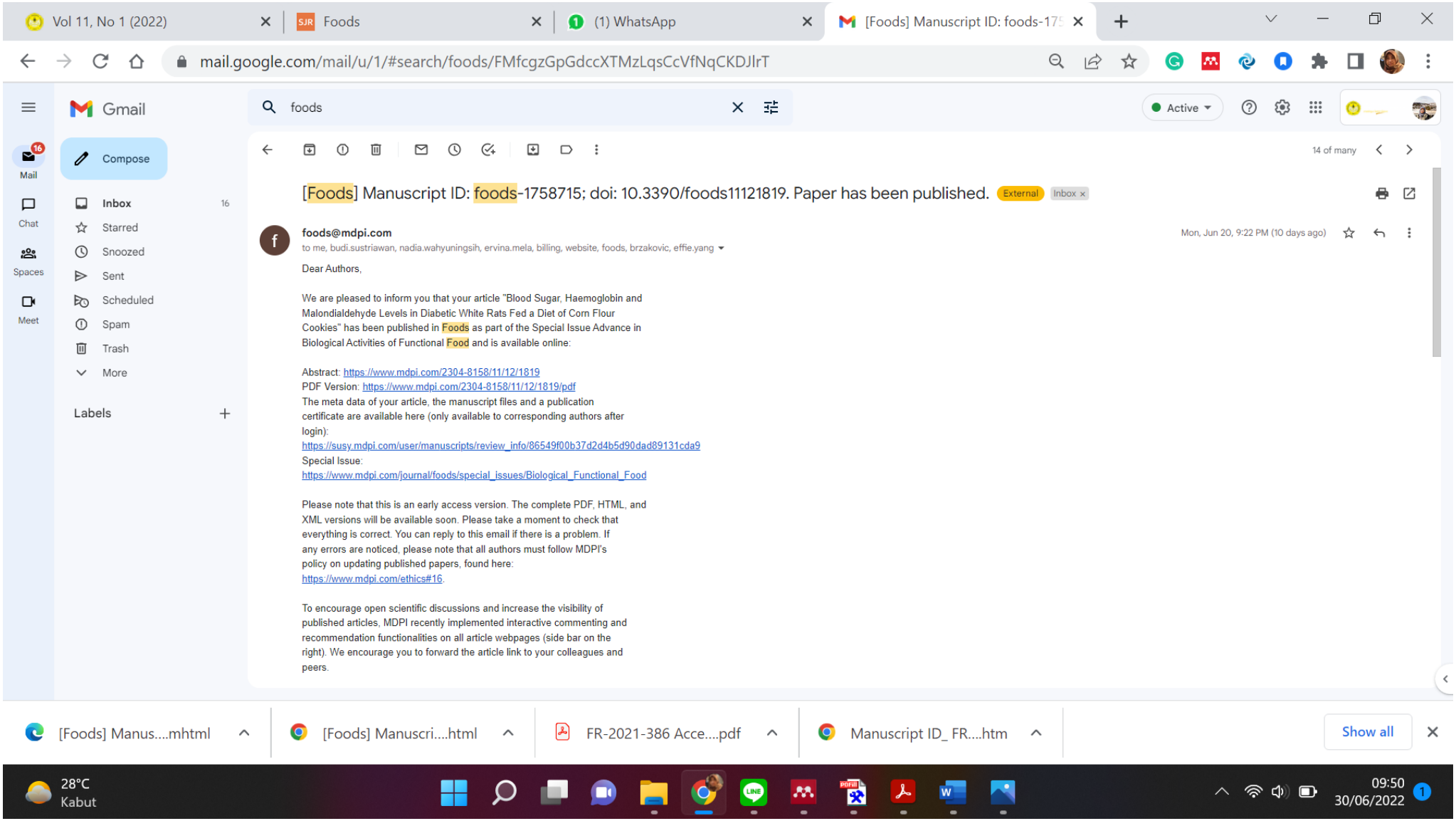
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Dear Authors,
We are pleased to inform you that your article "Blood Sugar, Haemoglobin and Malondialdehyde Levels in Diabetic White Rats Fed a Diet of Corn Flour Cookies" has been published in Foods as part of the Special Issue Advance in Biological Activities of Functional Food and is available online:
Abstract: https://www.mdpi.com/2304-8158/11/12/1819
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	Ms.	Nadia **Wahyuningsih**	nadia.wahyuningsih@mhs.unsoed.ac.id	ID	Jenderal Soedirm…
	Dr.	Ervina **Mela**	ervina.mela@unsoed.ac.id	ID	Jenderal Soedirm…

Section	Nutraceuticals and Functional Foods
Special Issue	Advance in Biological Activities of Functional Food
Author Contributions	Conceptualization, Nur Aini; Data curation, Nadia Wahyuningsih; Formal analysis, Nadia Wahyuningsih; Funding acquisition, Nur Aini; Investigation, Nadia Wahyuningsih; Methodology, Budi Sustriawan; Project administration, Ervina Mela; Resources, Ervina Mela; Supervision, Nur Aini and Budi Sustriawan; Validation, Budi Sustriawan; Visualization, Nur Aini; Writing – original draft, Nur Aini; Writing – review & editing, Nur Aini.
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Response to Reviewer 1 Comments

General comments from reviewer 1:

The article entitled "**Blood Sugar, Haemoglobin and Malondialdehyde Levels in Diabetic White Rats Fed a Diet of Corn Flour Cookies**" authored by Nur Aini et al deals with the analysis of the chemical composition of corn cookies containing different types of sugar and fat, and the determination of their effect on physiological parameters in diabetic rats.

The scope of the study is interesting, however, I do have some concerns and suggestions to improve the manuscript. I hope you find these comments helpful to your manuscript and I look forward to reviewing your reply.

Response: Thank you for taking the time to review and provide suggestions for my manuscript. I have improved the manuscript according to your suggestion, with the following comments:

Point 1: Page 2, line 45 and 50. Authors state that corn flour has low GI and they hypothesize that cookies made with corn flour will have low GI. The authors should give the glycemic index of corn flour explain why such a flour as corn flour has low GI by citing relevant references.

Response 1: Thank you for the suggestion. I've added the glycemic index of corn flour and food grouping according to its IG in page 2 line 50-52.

Point 2: Page 2, lines 58-60. The authors state that sugar content of crystalline coconut sugar is lower than that of granulated sugar, ideal for diabetics and capable of lowering unsaturated fat levels in the body. The authors should provide relevance references for that states

Response 2: Thank you for the suggestion. I've added the relevance reference in page 2 line 62-64.

Point 3: Page 3 lines 113-114. The authors should explain why they did not record the food consumed by the experimental animals, since they are interested to record their body weight.

Response 3: Actually, we feed the rats in the same amount, which is 20 g/200 g rats per day. We weigh the amount of residu (remaining) feed, and the data is listed in the table below (we didn't include this table in the manuscript).

Table Residual food

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18	K4.3	2	2	4	3	5	4	5	2	2	2	3	5	3	3	5	3	5	8	2	3	3	1	6	7	2	5	4	2	4
19	K4.4	3	2	4	5	2	5	3	4	3	6	3	3	3	3	2	2	2	8	4	2	2	3	6	7	2	6	7	2	8
20	K4.5	2	5	2	2	5	4	2	2	4	3	4	4	3	2	2	3	3	7	3	2	4	2	5	6	4	4	7	2	6

Average		2	3	4	4	3	4	3	3	3	3	4	4	4	3	4	3	4	6	3	3	4	2	5	6	3	5	6	2	6
21	K5.1	3	6	3	5	2	3	3	4	2	4	3	2	4	2	3	2	2	8	5	1	2	1	4	5	2	4	3	4	6
22	K5.2	4	4	5	6	5	3	4	3	6	3	3	3	3	4	2	3	2	4	3	1	3	2	7	7	2	8	7	2	9
23	K5.3	2	3	2	5	4	2	2	4	3	4	4	3	5	2	4	2	4	1	3	5	1	3	2	6	1	2	2	3	5
24	K5.4	4	3	6	3	4	2	4	3	5	5	2	2	2	4	5	3	2	8	2	2	3	1	6	7	4	3	7	1	8
25	K5.5	5	4	3	2	2	5	3	4	5	5	2	3	3	4	2	2	4	9	1	1	4	1	7	6	2	6	3	1	1
Average		4	4	4	4	3	3	3	4	4	4	3	3	3	3	3	2	3	6	3	2	3	2	5	6	2	5	4	2	6
26	K6.1	3	6	2	2	2	4	2	2	3	3	3	2	3	3	3	4	2	7	5	2	5	1	6	7	3	7	4	3	1
27	K6.2	2	5	4	2	4	3	4	4	3	3	3	3	2	3	2	2	4	6	5	1	4	1	3	5	5	6	5	2	1
28	K6.3	5	5	5	4	5	3	2	5	6	2	4	4	2	2	2	3	3	7	2	3	2	2	3	4	3	3	5	4	2
29	K6.4	4	3	5	3	5	4	4	3	4	4	5	2	2	5	2	2	3	9	3	2	1	3	5	8	4	8	3	2	5
30	K6.5	2	4	2	4	6	5	3	5	2	4	3	5	5	2	3	5	4	6	3	1	2	1	6	5	3	3	3	3	8
Average		3	5	4	3	4	4	3	4	4	3	4	3	3	3	2	3	3	7	4	2	3	2	5	6	4	5	4	3	3
31	K7.1	3	3	2	2	4	5	3	3	1	2	5	3	4	5	5	4	6	8	3	4	2	2	6	8	3	3	4	1	6
32	K7.2	2	2	2	3	5	3	3	5	3	5	4	4	3	4	4	2	3	7	3	3	1	4	9	2	4	8	7	4	6
33	K7.3	3	5	4	5	3	6	5	6	2	4	4	2	3	3	5	5	5	6	2	2	3	3	6	5	2	8	6	2	7
34	K7.4	5	3	2	4	4	4	2	4	6	4	3	4	4	3	3	3	4	7	2	3	3	2	5	5	2	5	6	1	3
35	K7.5	3	2	2	4	5	3	3	1	2	5	3	4	4	4	2	2	3	2	3	2	1	1	2	7	2	5	2	2	3
Average		3	3	2	4	4	4	3	4	3	4	4	3	4	4	4	3	4	6	3	3	2	2	6	5	3	6	5	2	5

Point 4: Page 4, Table 1 and page 5 lines 234-235. The authors have planned a protocol where the food received by each group of experimental animals differs in the sugar content. The authors should answer clearly if that difference does not influence the final results for blood glucose levels and Malondialdehyde levels (figures 1 and 2)

Response 4: The difference in the sugar content of cookies in Table 1 and statements in lines 234-235 were caused by differences in the ingredients used, especially the type of flour and sweetener. So with different types of flour and sweeteners, the same amount results in differences in the sugar content of cookies. And it affects blood glucose levels and Malondyaldehyde. So, the difference in sugar content of cookies is not because of the difference in the amount of sugar added, but because of the different types of flour and sweeteners

Point 5: Figure 4. Authors should provide standard deviation for the weight measurements of experimental animals

Response 5: Have been done, thank you.

Minor comments

1. Page 3, line 121. Authors should give ´g instead of rpm for blood sample centrifugation

Response minor comments 1: I've converted rpm to g

2. Page 4, Table 1-first column. Authors should give unit of measurement for Fe

Response minor comments 1: have been added

Response to Reviewer 2 Comments

General comments: The manuscript is very interesting and fits in the scope of the Foods journal. The topic of the study concerns the consumption of sweets by diabetes, whose diets are restrictive and generally devoid of sweet snacks due to GI calculations. Offering an alternative to classic sweets in the form of corn cakes may be useful and help people with diabetes to function properly. The Authors suggest using coconut oil, rich in medium-chain fatty acids, instead of margarine, which will reduce the supply of saturated fatty acids. Furthermore, the authors highlighted that medium-chain fatty acids gradually regenerate pancreatic beta cells, stimulating insulin production and improving insulin sensitivity. Instead of sucrose, they suggest introducing coconut sugar.

Response : Thank you for taking the time to review and provide suggestions for my manuscript. I have improved the manuscript according to your suggestion, with the following comments:

Point 1: 1. Abstract: written appropriately

Response 1: Thank you for the appreciation.

Point 2: Key words: correct

Response 2: Thank you.

Point 3: Introduction: presents the topic in an appropriate way; the authors prove the validity of introducing coconut oil instead of margarine, coconut sugar instead of sucrose and the partial replacement of wheat flour with corn flour. However, I believe that information on the different types of diabetes should be provided, indicating which type the authors are targeting. Oxidative stress in diabetes should also be mentioned to justify the determination of MDA and Fe.

Response 3: I have added it in the introduction on page 1 line 32-37 and page 2 line 74-83.

Point 4: Purpose of the study: well formulated; the authors set two objectives for the work: (1) determine the chemical composition of corn cookies containing different types of sugar and fat and (2) examine their effect on blood sugar levels, MDA, haemoglobin, and body weight in diabetic rats

Response 4: Thank you for the appreciation.

Point 5: Materials and methods: described in great detail; however, it should be added whether the recipe for the cookies was developed by the authors; no description of the statistical analysis

Response 5: The cookie recipe is the result of the author's research with reference no. 21. Research design and statistical analysis were added in page 4 line 158-170

Point 6: Results and discussion: well described and discussed results.
- line 183 please change to „In addition, Dewi et al. [10] demonstrated higher…"
- line 271 proszę zamienić na „ Ahn et al. [37] proposed that fibre…"
- similar line 275, 293, 306, 339, 363, 368 and others
- references should be cited in accordance with the editorial requirements (line 156 and 158)

fatty acid analysis is somewhat lacking in the results - did the authors perform such analyses? If not, it may be worth at least comparing the fatty acid profile of coconut oil and margarine based on the literature

Response 6: Thank you for the correction. We have improved according to your suggestions**.** The disadvantage is that we did not undertake a fatty acid analysis; however, on page 8, lines 342-348, we have given a description of the fatty acids in VCO and margarine.

Point 7: Conclusions: correct

Response: Thank you for the review.

Point 8: References: I believe that relevant literature was used in the study to explore the issues fully.

Response: Thank you for the appreciation.

Point 9: Figures and tables: correct

Response: Thank you for the review.