

CALL FOR PAPERS

Climate changes and overexploitation of resources together with social changes, resulting from the increase and different distributions of human populations, have resulted in limited terrestrial and ocean food resources. In this framework, the research and validation of new healthy and safe food resources are an innovative way to address the future of human nutrition. The consumptions of alternative food sources, for example edible insects, microalgae, and jellyfish, could contribute to the environment, health, and livelihoods. The environmental benefits of these alternative food sources are related to lower greenhouse gas and ammonia emissions, requiring significantly less land and water. Therefore, alternative food sources result in a low environmental impact. Moreover, from a nutritional point of view, a number of alternative food sources were found to be highly nutritious and to represent good sources of proteins, fat, minerals, vitamins, and energy compared to classical foods like meat and dairy products. In some cases, they represent promising sources of bioactive compounds that could be used as functional ingredients of traditional foods and contribute to improving the well-being of populations, in particular those of specific nutritional needs. However, there is still research needed regarding technofunctional, sensory, and nutritional quality and microbiological and toxicological safety as well as allergenicity of alternative food sources such as edible insects and microalgae. Moreover, knowledge on their processing properties and their impact as a food ingredient on the overall quality of food products is required.

This Special Issue is intended to discuss novel and innovative scientific results about alternative food sources in terms of environmental sustainability, food quality, and safety and in particular papers on case studies of environment friendly, accessible, and healthy food sources are welcomed. It will serve as a comprehensive compilation for researchers, food science students, as well as food processors, and product developers providing an up-to-date insight into these alternative food sources.

Potential topics include but are not limited to the following:

- ▶ Bioactive properties of alternative food sources
- ▶ Consumer science aspects of alternative food sources
- ▶ Effect and impact of processing on nutrient content of alternative food sources
- ▶ Effect of food processing on bioaccessibility/bioavailability of alternative food sources
- ▶ Effect of food processing on microbiological and toxicological safety of alternative food sources
- ▶ Food processing mitigation strategies of food allergens of alternative food sources
- ▶ Models to study bioaccessibility/bioavailability of nutrients from alternative food sources
- ▶ Nutritional changes during storage of alternative food sources
- ▶ Recent advances in food safety related to microbiological and chemical hazards aspects of alternative food sources
- ▶ Sensorial analysis of alternative food sources

Authors can submit their manuscripts through the Manuscript Tracking System at <https://mts.hindawi.com/submit/journals/jfq/sqafs/>.

Papers are published upon acceptance, regardless of the Special Issue publication date.

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