

CALL FOR PAPERS

Food industry generates large amounts of byproducts that could be considered a source of several bioactive compounds that could be used for technological and nutritional scope.

One of the aims of the scientific community is to help the food industry to consider their byproducts as raw materials that could be extracted by green extraction technique to maximize the yield of beneficial compounds and the potential use of the extracted material as new ingredients (fatty acids, sterols, tocopherols, phenolic compounds, and essential oils, among others).

Bioactive compounds extracted from food byproducts show various technological and pharmacological advantages. Some of them are able to control heat induced contaminate formation, limit the lipid oxidation, and present antimicrobial activity. Moreover, they are used for the formulation of functional foods and nutraceuticals.

On this scenario, this special issue will try to have a maximum focus with a highly interdisciplinary field which incorporates concepts from many different fields including microbiology, chemical engineering, and biochemistry. In this special issue, we intend to invite front-line researchers and authors to submit original research and review articles on exploring food science and technology.

The aim of this special issue is to publish high-quality research papers as well as review articles addressing recent advances on food science and technology in general and with a deeper insight on food chemistry. Original, high quality contributions that are not yet published or that are not currently under review by other journals or peer-reviewed conferences are sought.

Potential topics include but are not limited to the following:

- ▶ “Green” extraction techniques for the extraction of bioactive compounds from food byproducts
- ▶ Use of bioactive compounds for technological scopes, for the preparation of active packaging materials, as functional ingredients and nutraceuticals and as compounds with pharmacological or antimicrobial activity and limitation of heat induced contaminant and lipid oxidation
- ▶ Food metabolomics

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

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

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