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The overall quality of each food can be linked to several measurable parameters as sensorial (i.e., taste, flavor, and consistency) and nutraceutical (presence of vitamins, proteins, lipids, or peptides) parameters or to product traceability. Each of these features represents a measurable quality trait that is responsible for the overall final quality of food. Sensorial stimulation such as flavors, taste, and consistency probably represents the key component in assessing the quality of food. However, nutraceutical properties and traceability, even if not empirically evaluable by human senses and usually not linked to sensorial features, are lately playing a key role in the food choices by consumers.

The evaluation of these listed parameters is becoming more feasible with the development of omics technologies such as genomics, proteomics, lipidomics, and metabonomics. In particular, genomics and proteomics together with the availability of public databases and repositories made possible the advance of effective techniques in the fields of food traceability and microbial composition. This last one, in particular, is responsible for the transformation of food and for the final molecular composition before consumption and provides a microbial fingerprint typical of each food that shapes the final quality. Metagenomics and metaproteomics techniques are able to thoroughly characterize the microbial composition of complex food matrices. On the other hand, metabonomics, even not defining the genre and the species of provenience of food products, is able to assess the presence of nutrients and nutraceutical molecules that are well linked to food quality.

The aim of this special issue is to provide a tool for the collection of high quality research papers and review articles describing the last discoveries and the last technical advances successfully applied to the assessment of food quality. The editors offer a full panel of competences, from genomics of microbial consortia to proteomics in food science from food from animals as well as plants, and will be open to evaluate high quality scientific contributions to this topic that have still not been published.

Potential topics include but are not limited to the following:

- ▶ Genomics for food quality and traceability
- ▶ Proteomics for food quality and traceability
- ▶ Proteomics and peptidomics for the assessment of nutraceutical properties
- ▶ Lipidomics and lipid profiling in food linked to nutritional properties
- ▶ Metabonomics profiling for the detection of antioxidants compounds

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

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Manuscript Due

Friday, 30 June 2017

First Round of Reviews

Friday, 22 September 2017

Publication Date

Friday, 17 November 2017