



Special Issue on Fatty Acids in Foods

Call for Papers

There are about 40 different kinds of fatty acids in nature, which are the key components of lipids. Essential fatty acids are essential for human health and life, but the body cannot synthesize itself and must rely on food supplies. They are all unsaturated fatty acids. Essential fatty acids are not only essential for nutrition, but also related to the growth, development and health of children. They also have the effects of preventing coronary heart disease, and are related to physiological functions such as intelligence development, memory and so on.

In this special issue, we intend to invite front-line researchers and authors to submit original researches and review articles on exploring **fatty acids in foods**. Potential topics include, but are not limited to:

- Polyunsaturated fatty acids
- Omega-3 fatty acids
- Omega-6 fatty acids
- Saturated fatty acids
- Fatty acid composition
- Fatty acid nutrition
- Dietary fatty acids

Authors should read over the journal's [For Authors](#) carefully before submission. Prospective authors should submit an electronic copy of their complete manuscript through the journal's [Paper Submission System](#).

Please kindly notice that the “**Special Issue**” under your manuscript title is supposed to be specified and the research field “**Special Issue – Fatty Acids in Foods**” should be chosen during your submission.

According to the following timetable:

Submission Deadline	August 14th, 2018
Publication Date	October 2018

Guest Editor:

For further questions or inquiries
Please contact Editorial Assistant at
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