



Special Issue on Food Chemistry

Call for Papers

Food chemistry clarifies the composition, properties, structure and function of food, as well as the chemical and biochemical changes of food components during storage and processing by studying the nutritional value, safety and flavor characteristics of food. Food chemistry studies food from the chemical viewpoint and molecular level. It plays an important role in improving food quality, developing new food resources, innovating food processing technology and storage and transportation technology, and strengthening food quality control.

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

- Analysis of nutritional components in foods
- Food processing chemistry
- Food flavor chemistry
- Food physical chemistry
- Harmful ingredients in food
- Biochemical engineering and food
- Food deterioration
- Food additives

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 – Food Chemistry**” should be chosen during your submission.

According to the following timetable:

Submission Deadline	February 28th, 2019
Publication Date	April 2019

Guest Editor:

For further questions or inquiries
Please contact Editorial Assistant at
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