



Special Issue on Food Chemistry

Call for Papers

Food chemistry focuses on understanding the composition, properties, and changes that occur in food. It involves the study of various aspects such as nutrients, additives, processing techniques, preservation methods, and safety considerations. It plays a vital role in the production, analysis, and understanding of the chemistry of food to enhance both its appeal and its impact on human health. The goal of this special issue is to provide a platform for scientists and academicians all over the world to promote, share, and discuss various new issues and developments in the area of Food Chemistry.

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

- Vitamins
- Enzymes
- Minerals
- Carbohydrates
- Dietary supplement
- Food analysis
- Food additives
- Food components
- Food fortification
- Food microbiology
- Food preservation
- Food proteins
- Food biochemistry
- Tea chemistry
- Grape and wine quality
- Metabolomics in food
- Automate food processing
- Computational modeling and simulations of food processing
- Environmental sustainability of agri-food systems
- Non-thermal processing technologies for foods
- Green cleaning and fouling mitigation in food processing

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 specify the “**Special Issue**” under your manuscript title. The research field “**Special Issue - Food Chemistry**” should be selected during your submission.

Special Issue Timetable:

Submission Deadline	August 26th, 2024
Publication Date	October 2024

Guest Editor:

For further questions or inquiries, please contact Editorial Assistant at fns@scirp.org.