

Topical Collection

Food Additives

Message from the Collection Editor

Recently, and because the safety of some additives used is highly questioned, there has been a tendency to substitute synthetic additives for extracts or natural bioactive compounds. Several compounds from natural sources (vegetable, marine, or animal) have characteristics that make them perfect candidates to be used as colorants (carotenoids, betalains, anthocyanins, etc.), antioxidants (polyphenols, vitamins, peptides, etc.), antimicrobials (essential oils, terpenes, etc.), emulsifiers, and stabilizing agents (carbohydrates, proteins, fibers, etc.) and to reduce or replace synthetic additives.

However, both the substitution of some additives and variations in their use can have negative effects on the quality of food. As such, it seems clear that the use of synthetic and/or natural additives is mandatory for the beverage and food industry. Therefore, I invite researchers to contribute with original or review articles related to the analysis, application, or substitution of additives (both of synthetic and natural origin) to increase the quality of food and beverages.

Collection Editor

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About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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