



Extraction of Food and Natural Products: Techniques and Applications

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Message from the Guest Editor

Dear Colleagues,

Extraction of food and natural products dates back to ancient civilizations. Since then, and still today, it has been considered an important source of ingredients for nutritional, medicinal and aesthetic applications.

Different approaches can be used for the extraction of food and natural products. Conventional extraction techniques, such as maceration, decoction, leaching, percolation, digestion, distillation, etc., are commonly used. All these techniques allow the extraction, and in some cases also the production (such as essential oils), of a large number of compounds, including enzymes, peptides, proteins, (poly)phenols, polysaccharides, flavones, terpenes, and so on. All these compounds show different activities: from the use as food ingredients, to the use of nutraceuticals, or for pharmacological applications.

This Special Issue aims at collecting and disseminating some of the most significant and recent contributions to research into extraction techniques of food and natural products and their practical applications for nutritional and pharmaceutical purposes.

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Message from the Editor-in-Chief

As the premier open access journal dedicated to experimental organic chemistry, and now in its 25th year of publication, the papers published in *Molecules* span from classical synthetic methodology to natural product isolation and characterization, as well as physicochemical studies and the applications of these molecules as pharmaceuticals, catalysts and novel materials. Pushing the boundaries of the discipline, we invite papers on multidisciplinary topics bridging biochemistry, biophysics and materials science, as well as timely reviews and topical issues on cutting edge fields in all these areas.

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