







an Open Access Journal by MDPI

# **Edible Oils: Composition, Processing and Nutritional Properties**

Guest Editors:

## Dr. Encarnación Goicoechea

Food Technology, Faculty of Pharmacy, Lascaray Research Center, University of the Basque Country (UPV/EHU), Paseo de la Universidad n° 7, 01006 Vitoria, Spain

### Dr. Ainhoa Ruiz-Aracama

Food Technology, Faculty of Pharmacy, Lascaray Research Center, University of the Basque Country (UPV/EHU), Paseo de la Universidad n° 7, 01006 Vitoria, Spain

Deadline for manuscript submissions:

15 October 2024

# **Message from the Guest Editors**

Dear Colleagues,

Edible oils are one of the main sources of lipids in the diet, whether consumed directly, as ingredients in different food products or used in culinary practices. Currently, there is a wide variety of edible oils of vegetable and animal origins of different compositions on the market, including not only traditional oils but also those from new sources.

The compositions of edible oils, both major components (triglycerides) and minor ones (sterols, fat-soluble vitamins, etc.), have a great influence on their sensory properties, their oxidative stability and behaviour during food processing, as well as on their nutritional and health effects. In this context, it is considered of great interest to deepen the knowledge of all the above-mentioned aspects related to the quality of edible oils.

Dr. Encarnación Goicoechea Dr. Ainhoa Ruiz-Aracama Guest Editors







IMPACT FACTOR 4.7





an Open Access Journal by MDPI

# **Editor-in-Chief**

#### Prof. Dr. Arun K. Bhunia

Department of Food Science, Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

# **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.

## **Author Benefits**

**Open Access:** free for readers, with article processing charges (APC) paid by authors or their institutions.

**High Visibility:** indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

**Journal Rank:** JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

### **Contact Us**