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Authenticity and Quality of Edible Oils: Research Update

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Message from the Guest Editors

Authenticity or food fraud and quality are two aspects that should be considered together when describing the integrity of edible oils. Both aspects are usually not health related, but the motivation for food fraud is to deceive the customer to maximize profit, while quality degradation usually happens unintentionally. At present, many standard methods are available to prove the quality of edible oils regarding sensory quality, oxidative state, or identity, but most of these methods consider the quality of oils one-dimensionally on the basis of individual quality parameters. This makes it easy for counterfeiters. A new emerging and promising approach seems to be combining (un-)targeted methods with multivariate statistical tools that track statistical differences between adulterated and authentic edible oils on the basis of several parameters instead of just one.

We invite authors to submit original papers describing new and innovative analytical methods for the detection and assurance of the quality and authenticity of edible oils. This also includes the sensory evaluation. We also welcome review articles giving an overview.







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Message from the Editor-in-Chief

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