

## Special Issue

# Impact of Processing on the Biological Effects of Bioactive Compounds in Food

### Message from the Guest Editor

Healthy habits have been growing in consumer demand. Pursuing fresh, more natural food with fewer additives has significantly increased in recent years. However, during technological processes, several challenges exist which concern the effective use of bioactive compounds in product development. To address these restrictions, new approaches to the technology of bioactive compounds must be developed and applied. For this Special Issue, we invite researchers to contribute original research and review articles that analyze and describe these innovative and emerging technologies.

- Characterization of natural pigments from a range of biodiversity sources;
- Green, sustainable, low-carbon-footprint methods to obtain natural pigments;
- Incorporation of natural pigments in nanostructures and other delivery systems;
- Application of natural pigments in additive manufacturing technologies (3D printing);
- Application of natural pigments in plant-based food using design techniques.

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### Guest Editor

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### Deadline for manuscript submissions

closed (20 January 2026)



## Foods

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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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### Editor-in-Chief

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