



Lipids in Food Chemistry, 2nd Edition

Guest Editor:

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Message from the Guest Editor

Dear Colleagues,

Oils and fats, as an important source of fat-soluble nutrients, essential fatty acids, as well as energy, are consumed daily by humans. Lipids from natural sources are mainly composed of triacylglycerol (95%~98%) and minor components, such as tocochromanols, phytosterols, phenolic compounds, and squalene, and previous studies have observed that most of these minor components have antioxidant properties. The properties, quality and oxidative stability of food products are significantly influenced by fatty acid and triacylglycerol composition due to their different physicochemical properties, including melting behavior, crystallization, solid fat content, and interfacial and rheological properties.

This Special Issue entitled “Lipids in Food Chemistry, 2nd Edition” includes original research articles, reviews, and short communications related to the health benefits, physicochemical properties, synthesis, processing, oxidation, nutrition and biotechnology of lipids but are not limited to the above.

Dr. Gangcheng Wu
Guest Editor





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Message from the Editor-in-Chief

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