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Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal, which was established in 2012. The journal publishes original articles, critical reviews, case reports, and short communications on food science. The papers in Foods have attracted great interest in terms of downloads and we are sure that the diversity of publications and the research intensity of the submissions will make Foods one of the leading open access journals in the area of food science. We would be pleased to welcome you as one of our authors, reviewers and readers.

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Aims and Scope
Our aim is to encourage scientists, researchers, and other food professionals to publish experimental and theoretical results as much detail as possible, in order to share important research findings with the global food science community.

The scope of *Foods* includes:

- food physics and (bio)chemistry
- food engineering and technology
- food quality and safety
- food analytical methods
- food microbiology
- food nutrition
- nutraceuticals and functional foods
- food security and sustainability
- food packaging and preservation
- sensory and consumer sciences
- foodomics
- food toxicology
- food systems
- food biotechnology
- meat
- foods of marine origin
- plant foods
- grain
- dairy
- beverages/drinks