



# **Anthocyanins in Foods**

Guest Editors:

#### Dr. Taylor C. Wallace

 Department of Nutrition and Food Studies, George Mason University, USA
Think Healthy Group, Inc., USA

#### Dr. M. Monica Giusti

Department of Food Science and Technology, The Ohio State University, Columbus, OH 43210, USA

Deadline for manuscript submissions: closed (30 June 2019)

### Message from the Guest Editors

Anthocyanins are outstanding compounds that by their aglycone parts (i.e., anthocyanidins) are involved in a series of chemical reactions, which are particularly dependent on pH and give rise to secondary structures. These forms have different chemical and possibly nutraceutical properties. Anthocyanins are of particular interest to the food industry because of their ability to impart vibrant colors to a variety of food products, serving as value-added ingredients. Food scientists have successfully used anthocyanins as an alternative to artificial dyes and lakes in numerous applications. The use of these compounds in "functional food" products that are commonly consumed offers another strategy to help increase the population's intake of these dietary bioactive compounds.

Your publication is welcomed to this Special Issue of Foods. The final deadline for manuscript submission is 30 April 2019. All articles will be peer-reviewed, and the articles received before the deadline will be immediately processed.

Keywords: Anthocyanin; Food; Color additive; Food ingredient; Characterization; Quantification; Stability; Shelf life









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### **Editor-in-Chief**

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

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

#### Message from the Editor-in-Chief

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*Foods* Editorial Office MDPI, St. Alban-Anlage 66 4052 Basel, Switzerland Tel: +41 61 683 77 34 www.mdpi.com mdpi.com/journal/foods foods@mdpi.com X@Foods\_MDPI