



Anthocyanins in Foods

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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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Message from the Editor-in-Chief

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