

Current Trends Toward the Production of Functional Foods and Bio-Functional Ingredients: Nutrition and Health Applications

CALL FOR PAPERS

Functional foods could be considered to be those whole, fortified, enriched or enhanced foods that provide health benefits beyond the provision of essential nutrients (e.g., vitamins and minerals) when they are consumed at efficacious levels as part of a varied diet on a regular basis. Nowadays there is a current trend in producing “newly” formulated food products, containing biomolecules that possess advantageous physiological effects. According to scientific data, the consumption of natural as well as processed functional foods has been extended the last two decades, owing to their possible advantageous effects on health promotion and disease prevention through nutritional improvement. One of the most significant aims of food industry research and development departments is to create new products with improved nutritional composition, satisfying multivariate dietary needs, while offering greater choices of food items to consumers. Moving towards the development of “novel” functional foods, the implementation of emerging technologies such as enrichment, fortification, encapsulation and so on is of high academic interest.

The aim of this special issue is to highlight the current trends regarding the implementation of novel methodologies as well as emerging technologies toward the production of functional foods of high nutritional value, enhanced bioavailability of their bioactive compounds and several potential health benefits.

We encourage authors to submit original Research articles or Review articles to publish in this special issue. [Guidelines for Authors](#) and other details are available on the journal’s webpage.

Potential topics include but are not limited to the following:

- Novel methods and emerging technologies in functional food production
- Fortification and enrichment, encapsulation and nanotechnology in functional food production
- Use of spray drying, Nano-emulsions and by-products in functional food production
- Bio-functional compounds in functional foods as health-promoting factors: probiotics, prebiotics, polyunsaturated fatty acids, peptides, phytochemical, polyphenols, terpenoids etc.
- Increased bioactivity and bioavailability of bioactive compounds in novel functional foods
- Novel functional foods with increased nutritional value and possible health benefits
- Functional foods with possible effect on disease prevention, such as cardiovascular disease cancer, diabetes, metabolic syndrome and neurodegenerative diseases

Authors can [Submit](#) their manuscripts through the SciPress Online Publishing System.

Following acceptance, a paper will normally be published in the special issue.

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Submission Deadline:

30 September, 2019

Publication Date:

January, 2020