Records of Agricultural and Food Chemistry

A scientific open access journal in the field of agricultural and food chemistry.

Volume: 4 Year: 2024 Issue: 3 Special Issue: Abstracts 3rd. TCS, International Food Chemistry Congress February 29-March 03,2024 Antalya Türkiye



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Instruction For Authors

Agriculture and Food has been an interesting nutrient for human beings up to date. Food production has also become important with the increment of population. Everyone prefers good quality food having high nutritional value and long shelf life. The safe foods on which have been searched by the researchers will be investigated in the future, as well. Briefly, humanity will always be interested in what they are eating.

Potential topics include, but are not limited to:

- Agriculture-plant protection, weeds, plant disease, pests and control methods
- The novel chromatographic methods to determine both major and minor components of food(s) and medicinal plant(s) especially nutrients and/or bioactive compounds
- · The chemotaxonomy of molecules in food(s) or medicinal plant(s)

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- · Analysis of the flavors and the essential oils of the food(s) or medicinal plant(s), chemistry relating to major and minor components of food(s)
- · The chemical composition of the food(s) or medicinal plant(s)
- · Fast screening and analysis of bioactive ingredients of food(s), including antioxidants, anticancer, anti-diabetes, immunomodulatory, anti-inflammatories, anti-microbial, polysaccharides and other phytochemicals
 - The structural changes in the molecule(s) during or after food processing, food distribution and food local conditions
 - Determination of food quality and safety and by-products, and the processing wastes
 - Analysis of food contaminants, additives, and other agro-chemicals
 - The inter-comparison studies of the results of methods to develop food reference materials of food components to be able to be used in the developed assays
 - Determination of origin and authentication studies. Verification of organic, biological and ecological labeling of food(s) or medicinal plant(s) including origin labeling of honeys.
 - The production of chemicals from natural origin in industrial scale studies will also be considered.

Audiences:

Food engineers, Food technologists, Farmers, Agriculture, Chemist's, Toxicologists, and Researchers of the pharmaceutical and Food industries.

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Short Reports are suitable for reporting early reports on new food sources, biological sources, agricultural applications, essential oil compositions, and new activities of known compounds. Manuscripts describing bioactivity screening (e.g., antimicrobial, antioxidant, antifeedant, etc.) of crude extracts or predictable and/or unexceptional bioactivity (e.g., antioxidant activity of polyphenolics, antimicrobial activity of essential oils), are generally not acceptable. Short Reports should be kept to a maximum of six pages, including references.

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