Current Functional Foods is an open-access journal that aims to publish cutting-edge research in the field of foods and food ingredients with health benefits.

The journal focuses on functional foods with an emphasis on food chemistry, food technology, nutrition, and health. Reviews and research papers with an interdisciplinary approach are welcomed. The journal covers the fields of bioactive plants used for nutrition, dietary fiber, probiotics; functional lipids; bioactive peptides; vitamins, minerals and botanicals, and other dietary supplements. Experimental works dealing with food digestion, bioavailability of food bioactives and the mechanisms by which foods and their components are able to modulate physiological parameters connected with disease prevention of dysmetabolism will be considered for publication. The areas covered include new food bioactives, efficacy and toxicology of bioactive compounds, and other healthy food constituents. The use of genomic, chemical, and biochemical technologies for the study of such materials is included. Various aspects of technology and research on food science that include processing of food, hydrocolloids, cereals, additives and contaminants of food, food chemistry and microbiology, are also covered in the scope of this journal.

Characterization of healthy foods and functional constituents with reference to product development; preparation of natural and synthetic ingredients for use in foods, effects of processing (including packaging and storage) on functionality and improvement of product quality; verification, quality control, and traceability of natural and synthetic functional food ingredients and products will be considered. Contributions covering the regulatory aspects of functional foods and related issues e.g. labelling and substantiation of health claims value creation in food chains based on nutritional and health aspects of the food chain are also welcome.