

Editorial**Editorial for *Food Nutrition Chemistry* (Volume 1 Issue 2)**Libing Liu[†]*Department of Nutrition and Health, China Agricultural University, Beijing 100193, China;**liulibing@cau.edu.cn*[†] Editor of *Food Nutrition Chemistry*

The incidence rate of chronic diseases has been rising globally as living conditions have improved^[1], which has led to an increase in people's focus on their health. Additionally, while nutrition is already widely used in today's culture, it will continue to play an important role in human society in the future^[1]. This issue will provide readers with an intriguing investigation of topics including food security, the chemical composition, structure, and functions of some natural foods, and malnutrition. It is anticipated that readers will gain a great deal from this issue and learn the most recent findings from studies on food nutrition chemistry and related fields.

Despite the rapid advancement of the economy, unbalanced malnutrition persists throughout human society. It's a problem many people are worried about because it might be harmful to people's health. Some scholars are interested in studying the detrimental effects of hunger on human health. Mohammed et al.^[2] examined the impact of malnutrition on human health by deliberately causing malnutrition in chickens in order to monitor the chickens' anemia profiles (blood indices) and cognitive activities. They also came to the conclusion that blood parameters and brain function can be significantly impacted by malnutrition^[2]. In addition to having knowledge of the bad impacts that malnutrition may result in, it is significant to know how to fight malnutrition. Vegetable leaves and pods, which are typically thrown out, contain significant amounts of macronutrients, vitamins, minerals, and phenolic compounds that are high in antioxidants, according to Das and Roy^[3]. They noted that these vegetable parts can be used to combat malnutrition^[3]. Many people who are malnourished might benefit from the authors' novel notion.

In addition, a few scholars are dedicated to improving their understanding of the components, structures, and purposes of specific natural foods in order to make the best use of them. For instance, Ge et al.^[4] reviewed the chemical components of *Dioscorea opposita* and their biological activities and claimed that the plant possesses numerous biological activities, including anti-oxidation, boosting immunity, and hypoglycemic activity. Their analysis offers a solid scientific foundation for additional research and application of *D. opposita*^[4]. These studies might provide readers with a wealth of nutritional information on natural foods and their uses, enabling them to make informed decisions about how to use them to maintain healthy.

Food security and quality are major issues that cannot be disregarded, despite the fact that foods have many uses and benefits. According to Wang et al.^[5], it is crucial to regularly monitor pesticide use in agricultural farms in order to stop the misuse of hazardous pesticide compounds. Using graphene oxide sensors and terahertz spectroscopy, they detected pesticides with high sensitivity on mango skins^[5]. This could help stop unintentional crop devastation and health risks to people. Scholars working in related fields could find inspiration in their insightful ideas and findings.

The study of food nutrition is an ongoing endeavor due to its strong correlation with human health. We eagerly await the findings of more outstanding researchers that may contribute to improve human diet and health.

Finally, we deeply appreciate the authors' permission to authorize us to share their valuable research findings.

Conflict of interest

The author declares no conflict of interest.

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