





	February	March	April	May	June	July	August	September	October	Functional Guide
Editorial matter 1	A evolução dos substitutos de gorduras - The evolution of fat replacers	Flavonoids in prevention of oxidation	Stevia Healthy sweetness	Natural and industrial salt substitutes	The evolution of taste in food	The era of probiotics and prebiotics	Buyer's Guide Aditivos & Ingredientes 2017	Dehydration of food - Processes and microbiology	Multiple applications of lactic acid	Starches and functional products
Editorial matter 2	Reologia dos hidrocolóides Rheology of hydrocolloids	Edible vegetable oils: types and properties	Soy or soya sauce: origin, history and industrialization	Stabilizers Definition and properties	Polyols Application and metabolism	The healthy side of sugar		Gelatine - An ever present ingredient	Chemical and natural antimicrobials	The use of inulin in the food industry
Special reports	Corporate Profile	A&I & the Meat industry	F&N & Sports and Fitness activities	A&I & the Dairy industry	A&I & the Baking industry	F&N e as Vitaminas e Minerais		The Stars of FiSA 2017	A&I & the Beverage industry	F&N & Functional Fibers
Special editions			Special issue Funcionais & Nutracêuticos			Special issue Funcionais & Nutracêuticos				Special issue Funcionais & Nutracêuticos
Coverage of worldwide Events					FIPAN 2017	Pre FiSA 		Post FiSA 		F&N Buyer's Guide 2017