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## Biochemical Prospecion in Seafood: Extraction, Biological Activity of Extracts and Functional Research on Their Compounds

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### **Message from the Guest Editors**

Dear Colleagues,

Seafood encompasses fish, shellfish, molluscs, and animals, seaweed, and other taxonomic groups. They all have a marine origin and are included in different international diets. Some very important nutrients can only be supplied to humans in a sustainable and natural way via seafood consumption, such as long-chain omega-3 polyunsaturated fatty acids. Given its diversity, the treasure trove of biologically active substances in marine biomass is still poorly known and largely undervalued. Therefore, the extraction of these substances from whole organisms or their parts/organs is important for expanding our knowledge and developing applications. These extracts need to be safe and biochemically characterized, and their biological activity and related natural active compounds must be assessed, thus enabling fractionation and an understanding of their functionality. Moreover, the extraction processes need to be optimized, leading to attractive properties such as no bio-refinery waste being produced.

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# Special Issue



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## Message from the Editor-in-Chief

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