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Surimi-Based Aquatic Products—Novel Processing Technologies and Comprehensive Utilization

Guest Editor:

Dr. Yang Hu

College of Food Science and
Technology, Huazhong
Agricultural University, Wuhan
430070, China

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Message from the Guest Editor

Surimi is composed of stabilized myofibrillar proteins obtained from mechanically deboned fish flesh that is washed with water and blended with cryoprotectants, and surimi-based proteins are widely accepted around the world because they are high in protein content while being low in lipids and cholesterol. In surimi processing, various step-by-step processes are commonly adopted, including heading, gutting, filleting, deboning, washing, dewatering, refining, mixing with cryoprotectants, and freezing. In order to further improve surimi and surimi-based proteins' quality (e.g., gelling strength, flavor and freezing resistance), many physicochemical and biochemical novel processing techniques are being explored. Meanwhile, some novel recovery and utilization technologies have also been developed to recycle the large quantities of soluble proteins and peptides from the rinsed water during surimi processing; such technologies include high-voltage electrostatic field, isoelectric precipitation and so on. This Special Issue will look at the structure and function of surimi-based proteins and peptides treated with different novel processing techniques.



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Special Issue



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Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science,
Purdue University, West
Lafayette, IN 47907, USA

2. Department of Comparative
Pathobiology, Purdue University,
West Lafayette, IN 47907, USA

Message from the Editor-in-Chief

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Foods Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

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