

Special Issue

Research on the Impact of Processing and Storage Conditions on Seafood Quality

Message from the Guest Editors

Seafood constitutes a critical component of the global diet due to its high nutritional value and beneficial nutraceutical properties. It is a rich source of high-quality proteins, essential fatty acids, vitamins, and minerals. However, seafood products are highly perishable, primarily due to their elevated water activity, abundance of polyunsaturated fatty acids, near-neutral pH, high levels of non-protein nitrogenous compounds, limited connective tissue, and the presence of spoilage microorganisms and endogenous enzymes. This Special Issue invites original research articles and comprehensive reviews addressing the effects of processing and storage conditions on the physicochemical, microbiological, sensory, and nutritional quality of seafood. We particularly welcome submissions that explore the following areas: novel monitoring procedures for sea food quality assessment; innovative preservation technologies and novel processing methods designed to maintain or improve seafood quality and extend shelf life; the development of processing procedures to eliminate the creation of chemical risks; and waste management in the seafood industry.

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Deadline for manuscript submissions

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About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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