

Special Issue

Utilization of Food By-Products Using 3D-Printing Technology

Message from the Guest Editors

At present, the food industry is striving to develop new products enriched with nutritionally valuable ingredients such as dietary fiber, polyphenols, or vitamins, as well as functional products that have a positive effect on human health. Various by-products of the food industry are known to be rich sources of nutraceuticals, bioactive compounds, and inherently functional. In addition, waste management is one of the most important components of the food industry. As an aspect of sustainability, it could be minimized by using food by-products in three-dimensionally (3D) printed foods. Recently, 3D printing has emerged as a promising technology for producing foods with complex and tailored shape, texture, and nutritional content, thus offering an option of printing food by-products into more visually and psychologically appealing products. Three-dimensional printing represents a novel approach for producing nutritionally adapted and balanced food products and provides a possibility of using alternative ingredients. This Special Issue of *Foods* will summarize important scientific contributions and advances in the field.

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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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