

## Special Issue

# Advanced Innovations in Seafood Processing, Preservation, and Bioactive Compounds

### Message from the Guest Editors

This Special Issue, titled “Advanced Innovations in Seafood Processing, Preservation and Bioactive Compounds”, focuses on recent breakthroughs that enhance the sensory, nutritional, and functional qualities of aquatic products. Emphasis is placed on novel processing and preservation technologies, such as high-pressure treatment, pulsed electric fields, and cold plasma, which maintain delicate flavor profiles and inhibit spoilage. Advances in enzymatic hydrolysis and fermentation have also been explored for generating marine-derived bioactive peptides and flavor-active compounds that contribute to umami and aroma enhancement. In addition, intelligent packaging systems and natural antioxidants or antimicrobial agents are discussed as tools for extending shelf life while preserving desirable sensory attributes. By integrating omics-based flavor characterization, green extraction, and biorefinery approaches, this Issue encourages interdisciplinary studies that connect food chemistry, biotechnology, and marine resource sustainability to achieve premium-quality seafood with enriched flavor and health-promoting properties.

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### Guest Editors

Dr. Di Wang  
Dr. Haiyun Wu  
Dr. Huan Xiang

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### Deadline for manuscript submissions

20 November 2026



## Foods

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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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### Editor-in-Chief

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