

Special Issue

Renewable Resources from Food Waste and Food Co-products

Message from the Guest Editors

A huge quantity of waste and byproducts are produced after food processing. They are an important source of numerous bioactive compounds, including carotenoids, sterols and stanols, phenolic compounds such as flavonoids and non-flavonoids phenolics, and dietary fiber. The interest in these bioactive compounds is due to their biological effects, including antioxidant, hypo-cholesterolemic, anti-cancer, immunomodulatory, anti-inflammatory, anti-diabetic, and anti-hypertensive, among others. Therefore, the by-products may be considered a very important source of high-added-value bioactive compounds that could be used in the pharmaceutical, cosmetic, and dietetic industries, and mainly in the food industry. Moreover, these renewable sources can be used to prepare feeds, biofuels, and biodegradable packaging materials. The aim of this Special Issue is to collate a range of experimental studies on the possible benefits of food waste or food co-products as a source of bioactive compounds, food and feed ingredients, biofuels, and packaging materials.

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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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