# **Special Issue**

# High Value-Added Products from Food Waste

# Message from the Guest Editors

The amount of food waste in the world, whether from agricultural production, industry or consumers, is increasing. Value-added products from waste are very important for foods sustainability. Food waste contains bioactive compounds (proteins, carbohydrates, antioxidants, and polyphenol) and dyes of interest as ingredients or additives. Natural ingredients used to preserve, enrich, and colour food from sustainable sources are wanted by consumers who are aware of the health benefits and impact of their food. Using waste as a functional ingredient is one way to increase the amount of available food, without increasing the energy used to produce it. Technological and nutritional interactions/changes can occur when new ingredients are used.

### **Guest Editors**

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## Deadline for manuscript submissions

closed (20 August 2024)



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# 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.

#### **Editor-in-Chief**

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