

Special Issue

Fish and Aquatic Products: Processing, Preservation and Quality Analysis

Message from the Guest Editors

The edible parts of seafood are rich in nutritious high-quality protein and n-3 fatty acids such as EPA and DHA, which have health-promoting effects. Therefore, fish and shellfish are desirable foods as they enable humans to maintain good nutrition and health. As such, the worldwide production of fish and shellfish is increasing. However, after harvest, seafood is susceptible to alterations caused by endogenous enzymes and microorganisms. Therefore, appropriate storage and processing are necessary to maintain their quality. In addition, natural seafood is caught in large quantities during fishing season; therefore, adequate storage and processing are very important. However, even if heat treatment is performed for enzyme inactivation and sterilization, the high content of polyunsaturated fatty acids in fish can cause lipid oxidation, resulting in quality deterioration. Furthermore, it is necessary to properly analyze, monitor, and control the quality of fish and shellfish. Therefore, this Special Issue seeks a wide range of studies on the processing, preservation and quality analysis of fish and aquatic products.

Guest Editors

Prof. Dr. Shota Tanimoto

Faculty of Regional Development, Prefectural University of Hiroshima,
Hiroshima 734-0003, Japan

Dr. Yuko Murata

Fisheries Technology Institute, Japan Fisheries Research and
Education Agency, 2-12-4 Fukuura, Kanazawa, Yokohama 236-8648,
Kanagawa, Japan

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Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

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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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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