

Special Issue

Green Extraction Techniques of Bioactive Compounds from Food By-Products

Message from the Guest Editors

The production of food waste has become a major economic and environmental problem for the food industry. The extraction of bioactive compounds from this food waste and its revalorization to contribute to the circular economy has become a major research issue in the last several years. In this context, the use of so-called “green extraction techniques” and “green solvents” has gained much attention. For this reason, this Special Issue of *Foods* is focused on the extraction of bioactive compounds present in food waste due to processing and specifically environmentally friendly extraction techniques. Potential topics include, but are not limited to, the following:

- Bioactive compounds, sources, extraction principles, and major challenges in using green technologies;
- Water-based green extraction techniques;
- Pressurized liquid extraction and supercritical fluid extraction;
- Microwave-assisted extraction;
- Ultrasound-assisted extraction;
- Enzyme-aided extraction;
- Pulsed electric fields;
- Negative-pressure cavitation extraction;
- Pressing/extrusion;
- Combination of green extraction techniques.

Guest Editors

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Deadline for manuscript submissions

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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.

Editor-in-Chief

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