Special Issue

Physico-Chemical Properties and Nutrition of Marine Lipids

Message from the Guest Editor

Marine lipids, and especially long chain polyunsaturated omega-3 fatty acids, play important roles in human nutrition and health. Despite their well-documented health effects, the global population do not eat enough seafood and generally do not meet the recommended levels of these omega-3 fatty acids through their diet. Marine lipids may be used as ingredient in food products, and an increased understanding of their physio-chemical and nutritional properties, as well as their stability in a food matrix, could help in improving their potential use. This Special Issue invites original research and review papers with new knowledge in order to increase the future consumption of marine lipids. This could include new and current marine lipid resources and their properties in food, composition and stability, logistics and value chains, extraction and refinement, technologies, and consumer insight regarding marine lipids in food. Papers focusing on physio-chemical properties and nutrition of marine lipids are particularly welcome.

Guest Editor

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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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