Special Issue

Upcycled Fruit and Vegetable Bioactives: From By-Product Valorization to Sustainable Functional Foods

Message from the Guest Editors

This Special Issue aims to explore advanced technologies and novel processing methods that transform diverse fruit and vegetable by-products into essential nutrients, bioactive compounds, or sustainable food solutions that meet modern consumer demands. The fruit and vegetable processing industry is a significant contributor to the increased production of food waste, and traditional disposal methods exacerbate environmental pollution. However, the richness of fruit and vegetable by-products (peels, stems, stalks, leaves, seeds, kernels, husks, pomaces, etc.) in vitamins, minerals, dietary fibers and bioactive compounds showcase their vast potential for transformation into valuable nutritional ingredients. An extensive range of possibilities are available, and many innovative applications are continuing to emerge for upcycling fruit and vegetable by products into functional foods. The innovative upcycling of fruit and vegetable by products into high-value ingredients, as well as for the production of functional foods, could contribute to minimizing food waste disposal, enhancing overall sustainability, and providing consumers with novel, nutritious and health-promoting food products.

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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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