

## Special Issue

# Fruit By-Products and Their Applications in Food Industry

### Message from the Guest Editors

Fruit by-products, often considered waste, have significant potential for various applications within the food industry. These by-products are rich in valuable nutrients and bioactive compounds such as fibers, antioxidants, vitamins, and minerals. Utilizing these by-products promotes sustainability by reducing waste and adding value to food products. High in dietary fibers and phenolic compounds, fruit peels are ideal for incorporation into functional foods, dietary supplements, and nutraceutical ingredients. Seed oils, extracted from fruit seeds, provide essential fatty acids and antioxidants, suitable for cooking and cosmetic products. Pulp, left over from juice production, can be repurposed into purees, sauces, and as a natural thickening agent. Transforming fruit by-products into natural flavorings, colorants, and preservatives reduces the need for synthetic additives, enhancing the nutritional profile of foods and meeting the growing demand for clean-label products. Integrating fruit by-products into the food industry fosters a sustainable production cycle and creates economic benefits by generating new revenue streams from previously discarded materials.

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*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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