

Special Issue

Recent Advances in Aquatic Food Products Processing: 2nd Edition

Message from the Guest Editor

Aquatic products are an important part of the human diet, providing nearly 20% of the daily animal protein intake for approximately 3.1 billion people, as well as providing a food source of long-chain omega-3 polyunsaturated fatty acids for direct consumption.

Aquatic products can be used as a good supplement to terrestrial food resources and provide high-quality nutrition for human beings. With the advancement of equipment and technology, aquatic product processing methods have also fundamentally been developed.

However, compared to other muscle products, aquatic products possess more free amino acids, unsaturated fatty acids, fewer connective tissues, and higher enzyme activities. As a consequence, aquatic products are prone to quality degradation during processing, such as protein degradation, lipid oxidation, and changes in the smell, taste, and texture. These need to be studied more in depth.

Research areas may include (but are not limited to) the processing, storage, and preservation of aquatic products; the extraction and application of aquatic by-products; and the mechanisms and control of aquatic product corruption.

Guest Editor

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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.

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