

Special Issue

Research on Aquatic Product Processing and Quality Control

Message from the Guest Editors

A diverse range of aquatic products, including fish, shellfish, and seaweed, are integral to food production and direct consumption. However, contamination by bacteria and fungi during cultivation, harvest, processing, handling, and storage is a critical concern. Spoilage organisms significantly reduce the shelf life of products, while food-borne pathogens and toxins pose serious health risks. Traditional physical treatments, such as steaming and boiling, are commonly used to prevent microbial contamination, but they can negatively impact the composition, aroma, flavor, and color of the final products. Therefore, there is a pressing need for emerging physical decontamination technologies that can ensure the safety of aquatic products while minimizing alterations in their functional and nutritional qualities. This Special Issue aims to focus on these emerging physical processes and their effects on microbial load, food properties, and composition. Topics of interest include the preparation and characterization of processed aquatic products, the influence of internal and external factors on microbial inactivation, and their contributions to quality and nutrition.

Guest Editors

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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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