

Special Issue

Advances in Upcycling Underutilized Seafood Products for Food Applications

Message from the Guest Editors

Our aquatic food systems are critically important for fostering food security around the globe. Currently, however, millions of metric tons of food loss are generated by the seafood industry each year, from harvest to processing. The development of new technologies and approaches to upcycle underutilized seafood resources into value-added food ingredients/products is essential for promoting the sustainable utilization of harvested aquatic food resources.

In the context of this Special Issue, “underutilized” refers to seafood processing side streams (e.g., heads, guts, skin, shell, stipes), bycatch, and aquatic species not commonly consumed (e.g., low-value seafood, invasive species) that hold tremendous potential for valorization. This Special Issue invites original research and review papers that address barriers or potential strategies for the transformation of these resource streams into safe, sustainable, functional, and consumer-acceptable food ingredients/products. Papers focusing on innovative preservation technologies or consumer acceptability of formulated upcycled products are particularly welcome.

Guest Editors

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Deadline for manuscript submissions

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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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