

## Special Issue

# Sustainable Uses and Applications of By-Products of the Food Industry

### Message from the Guest Editors

A significant number of by-products from the food processing industry are generated worldwide every day. Most of them are disposed of in landfills, potentially damaging the environment and simultaneously causing economic losses. Food by-products are rich in bioactive compounds, including polyphenols, carotenoids, phytosterols, fatty acids, aromatic compounds, dietary fiber, proteins, lipids, vitamins, organic acids, and minerals. These ingredients could have several potential applications, namely in food, health, pharmaceutical, cosmetic, and environmental fields. For instance, dairy, fruit and vegetable by-products containing high amounts of proteins and fibrous materials can produce biopolymers applied as value-added functional packaging films and coatings. The potential uses of all these products present affordable alternatives for creating a circular economy, reducing environmental pollution, and enabling sustainable green development. This Special Issue of *Foods* is dedicated to original research and review articles that cover the latest findings discussing the diverse applications and innovative utilization of food by-products.

### 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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### Editor-in-Chief

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