

Special Issue

Analysis of Functional Components and Efficient Processing and Utilization of Seafoods and Their Byproducts

Message from the Guest Editors

The Special Issue delves into the comprehensive study of seafood and its byproducts. It emphasizes the identification and analysis of bioactive functional components in seafood, highlighting their potential health benefits. Covering macronutrients like proteins (protein hydrolysates/peptides), carbohydrates (sulfated polysaccharides), lipids (PUFAs), and minerals, as well as micronutrients and phytochemicals (phenolics, carotenoids, and terpenoids/saponins), each article offers insightful perspectives on the potential applications of these compounds in the food, pharmaceutical, and nutraceutical industries. The Special Issue also explores innovative processing techniques, aiming to reduce waste and maximize the use of byproducts. It highlights the transformation of marine waste into value-added products, focusing on the extraction, identification, isolation, and characterization of high-value compounds and their beneficial effects on human health and food preservation. By addressing these aspects, the Special Issue seeks to contribute to the advancement of seafood science and technology, promoting healthier food choices and sustainable practices in the seafood industry.

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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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