# **Special Issue**

# Advancing Green and Sustainable Technologies: Recovery and Valorization of Bioactive Compounds from Food By-Products

## Message from the Guest Editors

Since the food supply chain still has some drawbacks to overcome related to food waste and by-products valorization, technological trends seek to take advantage of these materials generated from food transformation to extract products of industrial interest, while non-toxic and hazardous reagent are avoided. Particularly research focused on the extraction and recovery of bioactive compounds using green and sustainable technologies including but not limited to deep eutectic solvents, microwave, enzymatic assisted extraction, solid and liquid fermentations, that seek to streamline and/or optimize processing processes has attracted great interest. This topic will collect scientific and technological advances in the extraction of bioactive compounds through green and sustainable technologies from different wastes.

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### Deadline for manuscript submissions

closed (31 January 2025)



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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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