

Special Issue

Recent Advances in Aquatic Food Products Processing

Message from the Guest Editor

Aquatic products are not only beneficial in that they offer essential calories to the human body, but they also have a unique taste and multiple nutrients. With the advancement of equipment and technology, aquatic product processing methods have also fundamentally been developed. However, compared to other muscle products, aquatic products possess more free amino acids, unsaturated fatty acid, fewer connective tissues, and higher enzyme activities. As a consequence, aquatic products are prone to quality degradation during processing, such as protein degradation, lipid oxidation, and changes in the smell, taste, and texture. These need to be studied more in depth. In this Special Issue, original research articles and reviews are welcome. Research areas may include (but are not limited to) traditional processing (such as heating, salting, drying, smoking, natural fermentation), modern processing (such as ultra-high-pressure processing, low-salt fermentation, rapid freezing-thawing, etc.), byproduct processing, and the quality change mechanisms during the processing of aquatic products.

Guest Editor

Dr. Jingran Bi

School of Food Science and Technology, Dalian Polytechnic University,
No. 1, Qinggongyuan, Ganjingzi District, Dalian 116034, China

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Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

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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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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