Special Issue

The Food Chemistry behind Seafood Odor

Message from the Guest Editors

Seafood is rich in high-quality protein and lipids. In particular, it contains high levels of EPA and DHA in lipids, which have been shown to be associated with a reduction in various health risks, including cerebrovascular diseases; therefore, it is a food that should be consumed positively by humans. For these reasons, and also due to the unique taste of seafood, the demand for fish is currently increasing worldwide. On the other hand, the odor of seafood varies from species to species, and the volatile components that contribute to the odor are diverse. In addition, seafood is prone to quality changes during storage, with odor changes being the most significant. For example, in the case of fish meat, lipid oxidation products such as aldehydes and ketones, and trimethylamine from the reduction of trimethylamine oxide have been cited as responsible compounds. Odor changes during storage are also based on various mechanisms. Furthermore, volatile components of environmental origin can affect the odor of fish and shellfish. Therefore, this review calls for a wide range of papers on the odor components of fish and shellfish.

Guest Editors

Prof. Dr. Shota Tanimoto

Faculty of Regional Development, Prefectural University of Hiroshima, Hiroshima 734-0003, Japan

Prof. Dr. Hideki Shiratsuchi

Faculty of Environmental Symbiosis, Prefectural University of Kumamoto, Kumamoto, Japan

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

mdpi.com/journal/foods

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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.

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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