

Special Issue

Closing the Loop in Value-Added Foods of Animal Origin: Innovations via Upcycled Ingredients

Message from the Guest Editors

The disposal of waste and the underutilisation of by-products in the food industry represent major global challenges. Transforming these materials into safe and valuable food ingredients can enhance resource efficiency, reduce environmental impact, and promote circular economy practices. This Special Issue seeks innovative research on strategies for developing upcycled ingredients and reformulating animal-origin food. Manuscripts may focus on, but are not limited to, the following topics:

- Development of upcycled ingredients from food by-products and waste;
- Functional, nutritional, and technological properties of upcycled ingredients;
- Reformulation of animal-origin foods using upcycled ingredients;
- Safety assessment of both upcycled ingredients and reformulated products;
- Shelf-life evaluation of both upcycled ingredients and reformulated products;
- Health-promoting potential of upcycled ingredients;
- Consumer perception and acceptance of foods containing upcycled ingredients.

Full-length original **research and review articles** are welcome.

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.

Editor-in-Chief

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manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.8 days after submission; acceptance to publication is undertaken in 2.9 days (median values for papers published in this journal in the first half of 2026).