Special Issue

Advance in Bioactive Compounds Derived from Marine Origin Foods

Message from the Guest Editors

This Special Issue aims to collected relevant papers on recent advances of the bioactive compounds related to seafood and their by-products, with particularly interest on composition, chemistry and safety aspects. It is known that the main potential of seafood lies in the fact that they are have ability to become a source of bioactive compounds (polyunsaturated fatty acids, essential amino acids, minerals, proteins, etc.), which have many human health benefits. Moreover, seafood processing industry produces large amounts of byproducts every year and their conversion leads to into economically attractive products, contributing to circular economy with the develop of high added value compounds with not only environmental, but also financial advantages to the pharmaceutical, nutraceutical and cosmeceutical sector. Seafood byproducts contain valuable biomolecules and knowledge of their quality and composition is a necessity to bring more value from what is now considered a waste. In this Special Issue are welcomes reviews or manuscripts describing original research related to chemistry, quality of seafood.

Guest Editors

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Deadline for manuscript submissions

closed (12 February 2023)



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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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