

## Special Issue

# Ecofriendly Valorization of New Sources of Ingredients for Food Fortifications

### Message from the Guest Editor

The foods manufacturing requires more sustainable, ecofriendly, and cost-reducing strategies. From this perspective, food by-products can become a source of highly nutritional and functional food ingredients. The solvents extraction and fractionation of bioactive molecules are consolidated valorization procedures for these by-products. In this way, it is possible to produce ingredients but non-ecofriendly wastes as well. Sonication, microwave, and high hydrostatic pressures have been recognized as emerging technologies for the extraction of bioactive compounds from food waste. Besides, new eco-sustainable use and innovative vegetals as functional ingredients sources are increasingly proposed. In this Special Issue, we invite the submission of original research, review articles, and opinions on innovative technologies for the utilization of vegetal eco-friendly and eco-sustainable sources of ingredients for food fortification.

### Guest Editor

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### Deadline for manuscript submissions

closed (31 May 2022)



## 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.

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### Editor-in-Chief

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