

Special Issue

Green Extraction Technology of Polyphenols from Food By-Product

Message from the Guest Editor

Polyphenols, along with oil, are the basic bioactive ingredients that could be derived from food waste and agricultural byproducts and used for several applications due to their antioxidant and antimicrobial properties. Extracts rich in polyphenols from byproducts could be used to fortify food or nutritional supplements for the enhancement of the antioxidant and antimicrobial potency of a daily diet. Recently, extraction methods have combined eco-friendly solvents and a high yield of bioactive compounds isolation. Green extraction, using aqueous solutions and excluding organic solvents or energy-consuming methods, is a promising approach. Many researchers support the effectiveness of aqueous solutions of cyclodextrin as eco-friendly solvents appropriate for phenolic compounds derived from many plant materials.

Guest Editor

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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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