

## 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

Dr. Ioannis Mourtzinou

Laboratory of Food Chemistry and Biochemistry, Department of Food Science and Technology, School of Agriculture, Aristotle University of Thessaloniki, 54124 Thessaloniki, Greece

---

### Deadline for manuscript submissions

closed (17 December 2021)



## Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/si/37640](https://mdpi.com/si/37640)

### *Foods*

Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[foods@mdpi.com](mailto:foods@mdpi.com)

[mdpi.com/journal/](https://mdpi.com/journal/)

[foods](https://mdpi.com/journal/foods)





# Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/journal/  
foods](https://mdpi.com/journal/foods)



## 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

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

---

### Author Benefits

#### High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

#### Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

#### Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).