Special Issue

Quality Changes of Blue Food During Preservation and Processing

Message from the Guest Editor

Currently, with the growth of the global population and limited land resources, blue food holds the potential to meet the increasing demand for food. Blue food refers to animals, plants, and algae harvested from freshwater and marine environments. Blue food not only has the capacity to supply high-quality protein to over 3.2 billion people but also offers a variety of essential nutrients such as polyunsaturated fatty acids, minerals, and vitamins. However, blue food is highly susceptible to quality deterioration due to factors such as microorganisms, enzymes, and oxidation reactions, leading to disadvantages in both consumer acceptability and commodity value. This Special Issue welcomes the most recent contributions that investigate the impact of preservation techniques and processing methods on the eating qualities of blue food.

- The relationship between various factors and quality changes of blue food during preservation and processing;
- Mechanisms and control methods of quality changes of blue food during storage and processing;
- Novel methods for quality determination of blue food during storage and processing.

Guest Editor

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Deadline for manuscript submissions

20 July 2026

Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed

mdpi.com/si/217550

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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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