Special Issue

Nutrition, Safety and Storage of Seafoods

Message from the Guest Editors

Marine resources are abundant and are often referred to as the second granary of mankind, as they play a crucial role in optimizing food production through marine resource development. As a core component of these resources, the current processes for the processing. utilization, and storage of seafood often lead to nutrient loss and waste of bioactive substances. This research topic aims to compile the latest findings on the processing and utilization of marine food resources, with the goal of minimizing nutrient loss and sensory deterioration during processing and storage by employing advanced technological technologies. Furthermore, it seeks to efficiently extract bioactive substances to enhance the utilization of seafood byproducts. The formulation of strategies for optimizing deep processing and utilization, alongside an examination of functional quality and nutritional changes, will provide a theoretical foundation for the further development of functional foods derived from marine food resources.

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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.

Editor-in-Chief

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