# **Special Issue**

# Innovative Natural Functional Ingredients from Byproducts in the Food Industry

## Message from the Guest Editor

A substantial amount of byproducts is generated during food processing, which could serve as a valuable source of various bioactive compounds. Numerous studies have explored the reuse of agro-industrial waste, which provides access to pigments, antimicrobials, fibers, sugars, proteins, oils, antioxidants, vitamins, and organic acids, all at no additional cost. We invite investigators to contribute original research and review articles to this Special Issue, with a focus on characterizing the bioactive properties of plant extracts, addressing challenges, and highlighting achievements related to their incorporation into functional foods. Papers that examine the bioavailability and bioaccessibility of bioactive compounds, or those that explore the application of natural bioactive compounds as alternatives to synthetic additives in the development of functional foods, are especially welcome.

#### **Guest Editor**

Dr. Gema Nieto

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## Deadline for manuscript submissions

closed (25 March 2025)



## **Foods**

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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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## **Rapid Publication:**

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