Special Issue

Effect of Pre-slaughter and Stunning Methods on Farmed Fish Quality

Message from the Guest Editors

In aquaculture, pre-slaughter procedures such as catching, handling, transportation, and slaughtering can cause serious physiological and biochemical reactions in fish. Among these reactions, the most significant are those that affect the quality of fish fillets, as they have a direct impact on processing, can cause financial losses, and influence the final consumer. Pre-slaughter stress is known to cause harmful changes in fish quality characteristics. These alterations end up reducing the nutritional and sensory quality of the fish, as well as damaging the product's shelf life. Adopting management methods that minimize pre-slaughter stress can benefit the processing industry and align with animal welfare aspects. Despite this, there is still much to be studied about the best handling and slaughter techniques for the different species important to aquaculture worldwide.
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Deadline for manuscript submissions

25 October 2025

Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed

mdpi.com/si/212031

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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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