

Special Issue

Microalgae for the Food Industry: From Biomass Production to the Development of Functional Foods

Message from the Guest Editors

Microalgae are naturally rich in proteins, polyunsaturated fatty acids, and biologically active molecules including valuable pigments. However, although the number of food products containing microalgae has increased, microalgae are not yet a common food ingredient. Their production is confined to niche markets where the product high value compensates for high production costs and low yields. Other aspects such as low production capacity, strong organoleptic attributes, strict regulations, and lack of consumer knowledge about their health benefits are limiting their incorporation into foods. Further studies on these aspects are needed and will promote the production and consumption of this valuable resource.

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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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