# Special Issue

# The Application of Microalgae for the Development of High-Added-Value Products

## Message from the Guest Editors

Microalgae are recognized as a source of numerous bioactive compounds, including essential nutrients and phytochemicals, with remarkable functional activity and strong impact on health. They also represent a sustainable food ingredient with great importance in the context of climate changes and food shortage. Microalgae can be an alternative source of proteins, polyunsaturated fatty acids, and carbohydrates, which will be needed in the next decades. They are attracting attention as food for the future, and they can be promising ingredients to develop innovative foods, with new colors and improved nutritional profiles. This Special Issue is a good opportunity for colleagues working in the fields of biochemistry, rheology, food technology, nutrition, and sensory evaluation to submit high-quality manuscripts.

## **Guest Editors**

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#### Deadline for manuscript submissions

closed (31 January 2023)



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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.

#### **Editor-in-Chief**

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