

## Special Issue

# Recent Advances in Marine Functional Foods

### Message from the Guest Editors

The marine environment is a relative storehouse holding a largely untapped source of functional ingredients that can be applied to explore functional food. Numerous marine-based compounds with diverse biological activities have been considered significant parts of a balanced diet. For example, bioactive peptides isolated from marine fish protein hydrolysates as well as algal fucans, galactans and alginates, have been shown to possess anticoagulant, anticancer and hypocholesterolemic activities. Marine fish oils and bacteria are excellent sources of omega-3 fatty acids, while crustaceans and seaweed contain abundant and powerful antioxidants and bacteriostats. The relationship between marine food nutrition and health still causes lots of interest from researchers and consumers. Exploring the potential use of marine-derived compounds as functional food ingredients for health maintenance and the prevention of chronic diseases can help better understand the marine functional food industry.

### Guest Editors

Dr. Tao Huang

College of Food and Pharmaceutical Sciences, Ningbo University, Ningbo 315211, China

Dr. Hui Wang

College of Food Sciences and Technology, Nanchang University, Nanchang 330031, China

### Deadline for manuscript submissions

closed (31 July 2024)



## Foods

an Open Access Journal  
by MDPI

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/si/175066](https://mdpi.com/si/175066)

*Foods*

Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[foods@mdpi.com](mailto:foods@mdpi.com)

[mdpi.com/journal/](https://mdpi.com/journal/)

[foods](https://mdpi.com/journal/foods)





# Foods

an Open Access Journal  
by MDPI

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/journal/  
foods](https://mdpi.com/journal/foods)



## 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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

### Author Benefits

#### High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

#### Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

#### Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).