

Special Issue

Nutrition, Safety and Storage of Seafoods—2nd Edition

Message from the Guest Editors

Marine resources are abundant and known as humanity's second granary, supplying premium dietary nutrition globally. However, seafood is highly perishable; unscientific processing, improper storage and unsanitary circulation readily cause severe nutrient degradation, rapid sensory spoilage, and severe microbial, chemical and biogenic amine safety risks that threaten consumer health. This topic systematically reviews state-of-the-art research centering on three core dimensions: seafood nutrition retention, whole-chain storage preservation, and food risk control. It prioritizes innovative low-loss storage and preservation technologies to suppress pathogenic microorganism reproduction, eliminate storage-derived safety hazards, and slow nutritional and organoleptic deterioration during cold storage, transportation and shelf-life storage. Although the work also summarizes efficient extraction methods of bioactive compounds from seafood by-products to boost nutritional value and resource utilization, this serves only as a supplementary research branch.

Guest Editors

Dr. Zhe Xu

Key Laboratory of Biotechnology and Bioresources Utilization, College of Life Sciences, Dalian Minzu University, Ministry of Education, Dalian 116600, China

Dr. Deyang Li

State Key Laboratory of Marine Food Processing & Safety Control, National Engineering Research Center of Seafood, Collaborative Innovation Center of Seafood Deep Processing, School of Food Science and Technology, Dalian Polytechnic University, Dalian 116034, China

Deadline for manuscript submissions

25 December 2026



Foods

an Open Access Journal
by MDPI

Impact Factor 6.0
CiteScore 10.3
Indexed in PubMed



mdpi.com/si/284437

Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

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





Foods

an Open Access Journal
by MDPI

Impact Factor 6.0
CiteScore 10.3
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 14.8 days after submission; acceptance to publication is undertaken in 2.9 days (median values for papers published in this journal in the first half of 2026).