

Special Issue

Seafood: Quality, Shelf Life and Sensory Attributes

Message from the Guest Editor

Seafood is an important element of our diets. The latest FAO “State of World Fisheries and Aquaculture” document in 2020 mentioned that 156 million tonnes of seafood was destined for human consumption, and a 122% rise in total food fish has been recorded between the years 1990 and 2018. The aforementioned numbers dictate the importance of ensuring the safety and nutritional quality of seafood. The concept of seafood quality can be considered as a synthesis of five pillars: 1) safety, namely the hygienic quality of food; 2) healthfulness, i.e., the nutritional quality; 3) satisfaction, a term mainly including the sensory characteristics of the food (appearance, aroma, taste, and texture); 4) serviceability (ease of use, ability to process, and price); and 5) freshness (prevailing in highly perishable foods such as most seafood, where 10–50% of all products have to be rejected due to post-slaughter spoilage). This Special Issue aims to gather quality articles covering any aspect of seafood quality and also to address issues relating the seafood quality and food security to the sustainability of seafood production in the contemporary climate-changing environment.

Guest Editor

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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.

Editor-in-Chief

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