

## Special Issue

# Aquatic Products Processing and Preservation Technology

### Message from the Guest Editors

The research direction of aquatic products processing and preservation technology is broad, covering a wide range of aspects such as preservation technology, processing technology, high-value utilization, flavor chemistry, and safety and quality control. Specifically, can be divided into the following aspects:

1. New processing technology.
2. Deep processing technology.
3. Automation and intelligent processing.
4. Development and application of biological preservatives.
5. Physical preservation technology.
6. Technology for live transport of aquatic products.
7. Packaging technology.

These research technologies aim to improve the quality of aquatic products, extend their shelf life, and maintain or enhance their nutritional value to meet consumer demands and market changes.

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### Deadline for manuscript submissions

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## Foods

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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.

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