# Special Issue

# Surimi-Based Aquatic Products—Novel Processing Technologies and Comprehensive Utilization

## Message from the Guest Editor

Surimi is composed of stabilized myofibrillar proteins obtained from mechanically deboned fish flesh that is washed with water and blended with cryoprotectants, and surimi-based proteins are widely accepted around the world because they are high in protein content while being low in lipids and cholesterol. In surimi processing, various step-by-step processes are commonly adopted, including heading, gutting, filleting, deboning, washing, dewatering, refining, mixing with cryoprotectants, and freezing. In order to further improve surimi and surimi-based proteins' quality (e.g., gelling strength, flavor and freezing resistance), many physicochemical and biochemical novel processing techniques are being explored. Meanwhile, some novel recovery and utilization technologies have also been developed to recycle the large quantities of soluble proteins and peptides from the rinsed water during surimi processing; such technologies include high-voltage electrostatic field, isoelectric precipitation and so on. This Special Issue will look at the structure and function of surimi-based proteins and peptides treated with different novel processing techniques.

## Guest Editor

Dr. Yang Hu

College of Food Science and Technology, Huazhong Agricultural University, Wuhan 430070, China

## Deadline for manuscript submissions

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

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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

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

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