# Special Issue

# Nuts: A Sustainable Raw Material for Food Innovation and Beyond

# Message from the Guest Editors

Nuts represent a valuable and sustainable resource with a wide range of applications in both food and non-food sectors. Rich in essential nutrients, bioactive compounds, and functional properties, nuts are increasingly being incorporated into innovative food products that cater to health-conscious consumers and specialized diets, such as vegan and gluten-free. Beyond their nutritional value, nut by-productsincluding shells, skins, and press cakes—offer untapped potential for use in bioplastics, cosmetics, nutraceuticals, and other eco-friendly solutions. This Special Issue aims to explore the multifaceted potential of nuts in the context of food innovation, sustainability, and circular economy principles. We welcome research focused on technological advancements in nut processing, novel product development, the extraction of bioactive compounds, and environmental impact assessments. Contributions may also address the valorization of nut industry by-products and the role of nuts in promoting sustainable food systems.

#### **Guest Editors**

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## Deadline for manuscript submissions

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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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