

## Special Issue

# Functional Compounds from Food Waste and Their Applications in Industry

### Message from the Guest Editors

The use of waste derived from the food industry is a source of flavonoids, non-flavonoids, and essential oils, which possess preservative, antioxidant, and nutritional properties. Antioxidants and essential oils, which are currently under extensive study, demonstrate significant preservative effects and offer natural alternatives to synthetic additives, promoting healthier options. The recovery, utilization, and commercialization of these compounds can open new markets and generate business opportunities in the food, cosmetics, and pharmaceutical sectors. The application of these compounds can boost the development of attractive products for health-conscious consumers. Furthermore, the use of agro-industrial byproducts contributes to biodiversity conservation by promoting the sustainable use of resources and reducing the overexploitation of natural resources.

In this Special Issue, original research articles and reviews are welcome. Research areas may include (but are not limited to) the following:

- Flavonoids and non-flavonoids;
- Functional compounds;
- Food waste;
- Antioxidant molecules;
- Preservative compounds;
- Health benefits;
- Nutritional value;
- Essential oils.

### Guest Editors

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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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### Editor-in-Chief

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