Special Issue

Functional Lipids in Marine Food

Message from the Guest Editors

Many marine biomasses are rich in lipids, which are not found in land-based plants and animals or are only found in low levels. Examples include the well-known long-chain omega-3 polyunsaturated fatty acids EPA, DPA, and DHA, but there are many other lipid species present in marine organisms. Thus, some marine organisms contain fatty acids of even longer chain lengths than DHA (22:6 n-3) and other organisms contain high levels of phospholipids, sterols, sterol esters, waxes etc. The effects of such lipids in human nutrition are only partly understood. New applications of marine functional lipids as food ingredients, dietary supplements, or in medicine is another important research topic. Some lipids are difficult to extract and cannot be extracted by traditional techniques as those used for the production of fish meal and fish oil. Newer technologies such as supercritical CO2 extraction are increasingly being used. Furthermore, many marine lipids are susceptible to lipid oxidation and other degradation processes. Strategies to protect them are therefore needed. New studies shedding light on the above issues are welcome in this Special Issue on Marine Functional Lipids.

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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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