

## Special Issue

# Processing and Preservation of Aquatic Products

### Message from the Guest Editors

Aquatic products are an important type of food, mainly including fish, shrimp, shellfish, crab, seaweed, etc. They provide human beings with high-quality protein, fatty acids, minerals, and other nutritional elements. Generally, aquatic raw materials need to go through transportation, processing, and preservation from the water area to the dining table. This Special Issue invites papers in the following areas:

- Advanced live fish transportation and quality change of aquatic products during transportation;
- New methods of processing on quality of aquatic products;
- New methods of preservation on shelf life and quality of aquatic products;
- Improvement of shelf life, nutrition, and quality of aquatic products;
- New detection, analysis, and management technology involved in transportation, processing, and preservation of aquatic products

### Guest Editors

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### Deadline for manuscript submissions

closed (20 November 2022)



## Foods

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## About the Journal

### 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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#### Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).