

## Special Issue

# Procyanidins: From Agro-Industrial Waste to Food as Bioactive Molecules

### Message from the Guest Editors

Dear colleagues,

The agro-food industry generates a large quantity of byproducts that are currently considered an industrial surplus. These byproducts constitute a raw material that can be valorized, for containing high concentrations of bioactive compounds, in order to obtain natural products, at reduced costs, with good perspectives of application in different areas of industry.

An interesting application of the byproducts of the agro-food industry is its use as raw material for the extraction of natural dyes for food purposes, due to the presence of carotenoid compounds, anthocyanins, chlorophylls, etc. The interest in these pigments has increased in recent years mainly due to the growing trend toward the development of food colors from natural sources as an alternative to synthetic colors, and also due to their high antioxidant activity that contributes to the prevention of various types of diseases (Mahdavi et al., 2016).

The topic is highlighted in socio-economic and public health terms, contributing to the Sustainable Development Goals 2030 (SDG), enabling a circular economy (through the use of biowaste) and the extended impact to other industrial sectors.

### Guest Editors

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