

## Special Issue

# Assessment of Food Quality and Safety of Cultivated Macroalgae

### Message from the Guest Editors

Macroalgae are by far the largest group of aquacultured products, in tonnage 16 times larger than fish.

Macroalgae are an important source of minerals, iodine, vitamins, and poly-unsaturated fatty acids, and these nutrients are important for their beneficial effects on human health. As a low trophic food or food ingredient from the sea, with an enormous potential for increase, macroalgae will play an increasing role in the sustainable circular bioeconomy. There are, however, a number of challenges for the macroalga industry.

Compared to those of most other food items, the processing methods in use for macroalgae processing are few and poorly studied. Sun drying seems to be the most widespread processing method, but the number of studies even for this technology is small compared to that for many other foods.

This Special Issue deals with the whole range of cultivated macroalgae for food purposes, with emphasis on the food quality and safety aspects. The full range of products based on macroalgae, from extracted components to be used as ingredients to the plants being used as unprocessed salads, are expected to be assessed.

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### Guest Editors

Dr. Trond Løvdal

Department of Process Technology, Nofima – Norwegian Institute of Food, Fisheries and Aquaculture Research, Richard Johnsen's Gate 4, N-4021 Stavanger, Norway

Dr. Dagbjørn Skipnes

Nofima – Norwegian Institute of Food, Fisheries and Aquaculture Research, Dept. of Process Technology, Richard Johnsen's gate 4, N-4021, Norway

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### Deadline for manuscript submissions

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Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[foods@mdpi.com](mailto:foods@mdpi.com)

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### Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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