

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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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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