

Special Issue

Seafood Products: Bioactive Compounds and Quality Improvement

Message from the Guest Editors

Seafood products are one of the most perishable products on the food market, and therefore lead to important economic losses. Light food processing techniques have been used for centuries for their conservational functions. Today, consumers are looking for less processed products with fewer preservatives, and a transparent list of ingredients. Natural alternative preservatives such as bioactive compounds or biopreservative bacterial strains can be used to improve food product quality and to increase the shelf-life of seafood product. Those natural preservatives are added to seafood products to improve food safety and quality by inhibiting the growth of human pathogens and spoilage bacteria without damaging the organoleptic properties of the product. Improvement of the seafood product quality also involves other different strategies, such as the development of effective packaging methods, the application of new processing technology, the use of efficient tools to assess seafood spoilage as well as the combination of several approaches. This Special Issue is therefore open to all contributions who aimed at exploring alternative ways to improve Seafood quality.

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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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