Special Issue

Seafood and Seafood Products

Message from the Guest Editors

Seafood and seafood products are excellent sources of nutrients for human health. Seafood products contain many important biomolecules, including peptides, fatty acids, minerals (iodine, zinc, potassium, and phosphorus), and many vitamins, especially the B group. These biomolecules play an important role in the nutritional value and sensory quality of seafood. Fish is a high-protein, low-fat food that provides a range of health benefits. Consumption of marine and marine products is actively encouraged for the prevention and treatment of various diseases. In this Special ilsue, we are encouraging the submission of manuscripts related to the chemistry of seafood components such as proteins. lipids, flavorants, quality of seafood with respect to their freshness, preservation, microbiological safety, and sensory attributes. We are highly interested and encourage manuscripts related to marine or seafood processing waste, underutilized species, and processing discards for production of value-added products.

Guest Editors

Prof. Dr. Frank Dunshea

School of Agriculture, Food and Ecosystems Sciences, Faculty of Science, The University of Melbourne, Parkville, VIC 3010, Australia

Dr. Hafiz Suleria

School of Agriculture, Food and Ecosystem Sciences, Faculty of Science, The University of Melbourne, Parkville, VIC 3010, Australia

Deadline for manuscript submissions

closed (30 November 2020)



Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/28153

Foods Editorial Office MDPI, Grosspeteranlage 5 4052 Basel, Switzerland Tel: +41 61 683 77 34 foods@mdpi.com

mdpi.com/journal/foods





Foods

an Open Access Journal by MDPI

Impact Factor 5.1 CiteScore 8.7 Indexed in PubMed



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.

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 Lafavette. IN 47907. USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

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).

