Special Issue

Technological Benefits from Plant Processing By-Products: Composition and Structure

Message from the Guest Editors

Sustainability in the food production chain which, among others, comprises the reduction of losses and waste and the exploration of innovative ways to increase resource efficiency, is of increasing importance. Some by-products are already used for industrial exploitation, such as the extraction of pectin from apple and citrus pomace, whereas other by-products are used as animal food, for soil fertilization or even discarded. To reduce residue devaluation along the food chain, it is necessary to increase the awareness of the producers toward by-products that, to date, have been regarded as waste, and to build systematic strategies to find new markets for value-added intermediate ingredients processed from that waste. The valorization of these plant processing by-products poses a technological challenge, since application in foods is often limited due to their specific technofunctional properties. They are usually rich in dietary fiber, which causes high water absorption and shows a high oil binding capacity that influences product characteristics. It is therefore beneficial to find innovative ways to process these by-products and to understand their interactions in the food matrix.

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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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