Special Issue

Sustainable Use of Grapes and Grape Processing By-Products in the Development of Functional Foods

Message from the Guest Editor

Grapes are a truly ancient fruit, cultivated by humans since at least 6500 BC. Their versatility is unmatched, and they are enjoyed fresh, juiced, or fermented into wine. Nutritionally, grapes are mainly comprised of water and carbohydrates, with some protein and fat; however, they excel in fiber, vitamins, and minerals (iron, magnesium, and calcium). Importantly, they are rich in polyphenols, known for their health benefits. While delicious, grape production and processing can harm the environment. Significant waste is generated during juice and wine making. The most concerning residue is wine pomace; improper pomace management can lead to serious ecological damage: soil pollution, harm to vegetation, water contamination, pest infestations, and unpleasant odors. Thankfully, wine pomace is a valuable resource; its bioactive compounds hold promise for functional food development. This Special Issue explores the potential of grapes and their byproducts in functional foods. We seek research highlighting specific grape-derived compounds and their potential for large-scale functional food production, contributing to a more sustainable and carbon-neutral future.

Guest Editor

Dr. Maja Benković

Faculty of Food Technology and Biotechnology, University of Zagreb, 10000 Zagreb, Croatia

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

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Editor-in-Chief

Prof. Dr. Thomas J. Schmidt
Institute of Pharmaceutical Biology and Phytochemistry, University of Münster, Corrensstrasse 48, D-48149 Münster, Germany

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