

Special Issue

Research Progress on Processing of Seafood and Function of Its Bioactive Ingredients

Message from the Guest Editors

Relevant studies have shown that a variety of bioactive ingredients in fish, algae, and other seafoods (such as polysaccharides, lipids, proteins, peptides, polyphenols, polyunsaturated fatty acids, etc.). These bioactive ingredients can significantly improve human diseases, such as hyperlipidemia, diabetes, obesity, and inflammation. In addition, the development of new seafoods by enzyme biotechnology, heating, microwave and other processing methods not only improves the nutritional quality of products, but also improves the application of bioactive ingredients in food. However, more research is needed to further understand the effects of different processing techniques on the nutritional composition and quality of seafoods, as well as the beneficial effects of different bioactive ingredients in seafoods on human health. This topic aims to gather diverse research papers ranging from seafood processing to the health mechanisms of bioactive ingredients. All information on this research topic will contribute to the development and application of innovative seafoods and ingredients and research into mechanisms for health promotion.

Guest Editors

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Deadline for manuscript submissions

closed (15 October 2023)



Foods

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Impact Factor 4.7
CiteScore 7.4
Indexed in PubMed



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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.

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