

Special Issue

Advance in Recovery and Application of Bioactive Compounds from Seafood

Message from the Guest Editors

Due to the increased focus on circular bioeconomies, full utilization of marine biomasses including side streams from the seafood processing industry as well as utilization of hitherto unexploited biomasses such as star fish, mussels, seaweed, and microalgae are receiving increased attention from both academia and industry. These marine biomasses contain a wide array of bioactive compounds with health beneficial and/or functional properties, which can be exploited for applications in food, feed, dietary supplements, or pharma. New technologies are being developed for the recovery and preservation of bioactive compounds from these resources. Technologies for preserving perishable bioactive compounds are particularly important during the storage of seafood side streams before extraction as well as during the extraction, concentration, purification, and storage of the extracted compounds. Advanced application refers to new applications of the bioactive compounds in, for example, food products or new technologies for incorporation of the bioactive compounds in food, feed, dietary supplements, or drugs.

Guest Editors

Prof. Dr. Charlotte Jacobsen

Research Group for Bioactives – Analysis and Analysis, National Food Institute, Technical University of Denmark, Lyngby, Denmark

Prof. Dr. Susan Løvstad Holdt

The National Food Institute, Technical University of Denmark (DTU Food), 2800 Kgs. Lyngby, Denmark

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MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
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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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN, USA
2. Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

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