

## Special Issue

# Antioxidants from Byproducts as Functional Ingredients

### Message from the Guest Editors

Sustainability is not a trend; it is a necessity. The complete exploitation of industrial byproducts, employing a circular economy framework, as raw materials for new solutions has relevance to this end, particularly as they have been shown to possess various biological and technological properties that grant them great potential as future functional ingredients to be incorporated into foodstuffs. Antioxidant compounds are of particular interest as their potential is both technological and biological. This Special Issue deals with all aspects related to the potential use of antioxidant compounds as functional ingredients, with a particular emphasis on their technological and biological impacts upon foodstuffs but not disregarding the intricacies regarding their extraction and attainment from byproducts—as long as there is a clear connection with a future/planned usage as a functional ingredient. Finally, this Special Issue seeks to be a source of knowledge related to the application of antioxidant compounds attained from byproducts as functional ingredients and their potential use in the development of functional foodstuffs with evidence of their potential effects.

### Guest Editors

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### Deadline for manuscript submissions

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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.

### Editor-in-Chief

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