

Special Issue

Scientific Breakthroughs to Fruit and Vegetable By-Product Valorization in Food Sector

Message from the Guest Editors

The most abundant waste is represented by fruit and vegetable by-products. As regards the food industry, the goal is to re-introduce by-products to the production line as raw materials in order to obtain new functional products with high health benefits, through sustainable technology able to extract nutritional components. Only recently has the concept of exploiting the antioxidant and antimicrobial capacity of fruit and vegetable by-products, with the aim of extending food shelf life, been spreading more and more. The Special Issue is aimed at collecting original articles and reviews dealing with the usage of fruit and vegetable processing by-products to spread light on why a world, more and more quickly projected toward progress, seems to be refractory to this type of innovation. In particular, the research topics will cover the use of by-products as ingredients in different types of foods to enhance the nutritional quality; the use of by-products as ingredients to prolong food shelf life; and the use of by-products to develop active edible films and coatings with improved final properties.

Guest Editors

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Deadline for manuscript submissions

closed (20 March 2023)



Foods

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CiteScore 7.4
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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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