Special Issue

Bioactive Seaweeds for Food Applications

Message from the Guest Editors

Innovative food products with health-promoting components (antioxidants, fibre, and/or minerals), the optimisation of formulations, and the characterisation of final products in terms of potential functional features, bioavailability, technological aptitude, and sensory acceptance have gained growing interest in the past few years. Seaweeds represent a novel source of important natural compounds for human nutrition, such as phenolic compounds, fatty acids, proteins, among others, that can enhance the nutritional profile of food products. Moreover, seaweeds have also been identified as a natural source of molecules with biological activities (e.g., antitumor and antimicrobial). A challenge for the coming years is to introduce seaweeds or their high-value extracts as additives in traditional and innovative food matrices, optimising processing conditions and doses of the compounds. In this Special Issue, we invite you to submit original research papers and review articles on the recovery of bioactive compounds from seaweeds and their incorporation as high-value additives in functional food applications.

Guest Editors

Dr. María Dolores Torres

Department of Chemical Engineering, Universidade de Vigo (Campus Ourense), Science Faculty, As Lagoas, 32004 Ourense, Spain

Prof. Dr. Herminia Domínguez

Centro de Investigaciones Biomédicas (CINBIO), Departamento de Enxeñería Química, Universidade de Vigo (Campus Ourense), Edificio Politécnico, As Lagoas, 32004 Ourense, Spain

Deadline for manuscript submissions

closed (31 October 2019)



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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

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 Lafavette. IN. USA

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