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Cold – Pressed Oils and Use of By-Products of Oil Pressing in Food Applications

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Message from the Guest Editors

The cold pressing of oils is an environmentally friendly approach to their processing. The quality and safety of the obtained oils are primarily influenced by the raw material, the oil pressing and purifying process, or its storage conditions. The byproduct is a press cake, which has high nutritional value and can be a valuable component in food production. Thanks to the management of press cakes, cold pressing may be in line with a "zero waste" ideology.

Currently, many research teams are conducting research related to the use of press cakes in various food applications. Researchers are creating innovative food products that use the byproducts of vegetable oils. Sharing our research results in this Special Issue can help food producers look at byproducts differently and use them in new food applications.

In this Special Issue, we invite researchers to contribute original research and review articles that analyse and describe the nutritional quality and bioactive compounds in cold-pressed oils and their byproducts. Research covering the use of such byproducts in food applications is of particular interest.



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Special Issue



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Message from the Editor-in-Chief

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