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Research Progress on Processing of Seafood and Function of Its Bioactive Ingredients

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Message from the Guest Editors

Relevant studies have shown that a variety of bioactive ingredients in fish, algae, and other seafoods (such as polysaccharides, lipids, proteins, peptides, polyphenols, polyunsaturated fatty acids, etc.). These bioactive ingredients can significantly improve human diseases, such as hyperlipidemia, diabetes, obesity, and inflammation. In addition, the development of new seafoods by enzyme biotechnology, heating, microwave and other processing methods not only improves the nutritional quality of products, but also improves the application of bioactive ingredients in food. However, more research is needed to further understand the effects of different processing techniques on the nutritional composition and quality of seafoods, as well as the beneficial effects of different bioactive ingredients in seafoods on human health. This topic aims to gather diverse research papers ranging from seafood processing to the health mechanisms of bioactive ingredients. All information on this research topic will contribute to the development and application of innovative seafoods and ingredients and research into mechanisms for health promotion.







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Message from the Editor-in-Chief

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