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Recent Advances in Aquatic Food Products Processing

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Message from the Guest Editor

Dear Colleagues,

Aquatic products are not only beneficial in that they offer essential calories to the human body, but they also have a unique taste and multiple nutrients. With the advancement of equipment and technology, aquatic product processing methods have also fundamentally been developed. However, compared to other muscle products, aquatic products possess more free amino acids, unsaturated fatty acid, fewer connective tissues, and higher enzyme activities. As a consequence, aquatic products are prone to quality degradation during processing, such as protein degradation, lipid oxidation, and changes in the smell, taste, and texture. These need to be studied more in depth.

In this Special Issue, original research articles and reviews are welcome. Research areas may include (but are not limited to) traditional processing (such as heating, salting, drying, smoking, natural fermentation), modern processing (such as ultra-high-pressure processing, low-salt fermentation, rapid freezing-thawing, etc.), byproduct processing, and the quality change mechanisms during the processing of aquatic products.



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Special Issue



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Message from the Editor-in-Chief

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