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Algae as Nutritional and Functional Food Sources: New Insights and Understandings

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Message from the Guest Editors

Algae (microalgae and seaweed) are showing an upward trend in several fields (e.g. food, feed, cosmetic, biofuel and pharmaceutic), owing to their high nutritional value, sustainability, and versatility. As functional ingredients in food formulations, algae offer a vast spectrum of interesting and high-value components such as proteins, phlorotannins, vitamins, pigments (carotenoids and phycocyanin), polyunsaturated fatty acids, minerals, etc.

This Special Issue aims to collect original research papers and review articles related to algae ingredients for food applications, with a special emphasis on their nutritional value, health benefits, technological and sensory characteristics, as well as on the effects of their incorporation in different food matrices.

Strategies and innovative processing technologies to improve the quality and safety of algae-derived ingredients (fermentation, treatments with pulsed electric field, ultrasonication, etc.) are also welcome.













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Message from the Editor-in-Chief

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