







an Open Access Journal by MDPI

# Assessment of Food Quality and Safety of Cultivated Macroalgae

Guest Editors:

### Dr. Trond Løvdal

Department of Process
Technology, Nofima – Norwegian
Institute of Food, Fisheries and
Aquaculture Research, Richard
Johnsens Gate 4, N-4021
Stavanger, Norway

### Dr. Dagbjørn Skipnes

Nofima – Norwegian Institute of Food, Fisheries and Aquaculture Research, Dept. of Process Technology, Richard Johnsens gate 4, N-4021, Norway

Deadline for manuscript submissions:

closed (15 September 2021)

# **Message from the Guest Editors**

Macroalgae are by far the largest group of aquacultured products, in tonnage 16 times larger than fish. Macroalgae are an important source of minerals, iodine, vitamins, and poly-unsaturated fatty acids, and these nutrients are important for their beneficial effects on human health. As a low trophic food or food ingredient from the sea, with an enormous potential for increase, macroalgae will play an increasing role in the sustainable circular bioeconomy. There are, however, a number of challenges for the macroalga industry. Compared to those of most other food items, the processing methods in use for macroalgae processing are few and poorly studied. Sun drying seems to be the most widespread processing method, but the number of studies even for this technology is small compared to that for many other foods.

This Special Issue deals with the whole range of cultivated macroalgae for food purposes, with emphasis on the food quality and safety aspects. The full range of products based on macroalgae, from extracted components to be used as ingredients to the plants being used as unprocessed salads, are expected to be assessed.













an Open Access Journal by MDPI

### **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 Lafayette, IN, USA

## **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.

### **Author Benefits**

**Open Access:** free for readers, with article processing charges (APC) paid by authors or their institutions.

**High Visibility:** indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

**Journal Rank:** JCR - Q1 (*Food Science & Technology*) / CiteScore - Q1 (*Health Professions (miscellaneous)*)

### **Contact Us**