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Marine products are an important food source for human being. They are rich in proteins, highly unsaturated fatty acids, amino acids, vitamins, mineral elements, and special bioactive substances. It has been found that the unsaturated fatty acids can help to prevent atherosclerosis and cardiovascular disease and provide health benefits for humans. On the other hand, a large number of bioactive substances from marine products are effective in the regulation of physiological functions of human. Furthermore, the American Diabetes Association (ADA) and the American Heart Association (AHA) advocate eating fatty fish as a safe effective way to obtain the heart health benefits of omega-3 fatty acids.

Although the various marine products provide an abundance of foods for humans, the majority of marine products in the market are shown as unprocessed primary states. These products need to be further processed, which are inconvenient to consume but also cannot increase the added value of the products.

In addition, many studies show that the shelf-life of marine fishes, especially in dark-muscle fishes such as mackerel, tuna, Pacific saury, sardine, and bonito, is usually several months of even storage at temperature below -20°C due to slow microbial growth and enzyme activity (e.g., lipid oxidation) in muscle. Several different techniques have been examined to maintain quality and prolong shelf-life, including the use of high-pressure treatment, ice-glazing and freezing, modified atmosphere packaging, and application of sodium chloride and acetic acid. However, it is rather helpless for the long-term storage of the fatty fish species and dark-muscle fishes. Further research is necessary for exploring better processing and preservation techniques for maintaining the quality of these products.

This special issue is intended to discuss the current processing, preservation technologies, and comprehensive utilization of marine products mainly in marine fish, shellfish, and mollusk fish. This will serve as a comprehensive special issue for researchers, educators, and food processors and product developers providing an up-to-date insight into marine products.

Potential topics include but are not limited to the following:

- ▶ Recent advances in processing and preservation technologies of marine products
- ▶ Impact of processing and preservation on nutritional value of marine products
- ▶ Effect of processing and preservation on flavor chemicals
- ▶ New processing and preservation technologies of marine products
- ▶ Impact of new processing technologies on sensory quality of marine products
- ▶ Pathogens and safety control techniques in marine products
- ▶ Novel technologies for microbial spoilage and lipid oxidation in dark-muscle fishes
- ▶ Comprehensive utilization of by-product of marine products

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Lead Guest Editor

Haibo Luo, Nanjing Normal University,
Nanjing, China

luohaibo_1216@126.com

Guest Editors

Chitradurga O. Mohan, Ministry of
Agriculture and Farmers Welfare,
Willingdon-Island, India
comohan@gmail.com

Chunhong Yuan, Iwate University,
Morioka, Japan
chyuan@iwate-u.ac.jp

Ignat Tolstorebrov, Norwegian
University of Science and Technology,
Trondheim, Norway
ignat.tolstorebrov@ntnu.no

Khizar Hayat, Quaid-i-Azam University,
Islamabad, Pakistan
khizaraura@hotmail.com

Submission Deadline

Friday, 2 November 2018

Publication Date

March 2019