

CALL FOR PAPERS

Significant interest has recently focused on the addition of natural antioxidants to foods of animal origin to replace synthetic antioxidants, due to their potential to prolong the shelf-life of food products by inhibiting and delaying lipid oxidation. Synthetic additives can reduce food spoilage, but consumers are concerned about chemical residues in food; therefore, one of the major emerging technologies is the application of natural additives. Full utilization of agri-industrial byproducts could transform the industry into a lower-waste agribusiness, increasing industrial profitability, but application of these natural plant extracts at higher levels might be limited if the sensory quality of the food was to be affected. The discovery of new compounds with specific roles in human metabolism has encouraged food technologists to develop new processes and soft technologies to preserve the beneficial characteristics of these compounds. However, different practical aspects should be borne in mind concerning their possible application in food products: extraction efficiency, availability of sufficient material for subsequent application, and health and safety considerations.

Agricultural byproducts are considered to be an important source of bioactive molecules (vitamins C, E, carotenoids, phenolic compounds, and dietary fiber) of great interest for the food industry, although their content varies greatly depending on origin, source, type of extract, and concentration levels. The use of plant-derived nutraceuticals may afford meat and fish processors the opportunity to develop novel food products with enhanced nutritional and health benefits.

The purpose of this special issue is to publish high-quality research papers as well as review articles that studied the use of agri-industrial byproducts (such as pomace, peels, kernels, pulp, and extract), which are rich in bioactive phytochemicals, dietary fiber, and unsaturated fatty acids and hence have the potential to serve as functional food ingredients in order to improve the quality and safety of ready-to-eat products.

Potential topics include but are not limited to the following:

- ▶ New sources of bioactive molecules for food industry
- ▶ Antioxidant effects of natural food additives in the minced meat of livestock and minced muscle of various marine and freshwater fish species
- ▶ Antimicrobial effects of natural food additives in the minced meat of livestock and minced muscle of various marine and freshwater fish species
- ▶ Improved shelf-life and nutraceutical potential of ready-to-eat meat and fish
- ▶ Comparative study in terms of sensory properties
- ▶ Synergic effect of natural compounds on the microbial quality
- ▶ Proteolytic changes during treated food conservation
- ▶ Physicochemical, sensory, and technofunctional properties

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