

Seaweed Applications in Food and Biotechnology

Guest Editor



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Message from the Guest Editor

Dear Colleagues,

Seaweeds or marine macroalgae are the only source in the production of phytochemicals, such as agar, carrageenan and alginate, widely used as gelling, stabilizing and thickening agents in many industries such as food, confectionery, pharmaceuticals, dairy products, textiles, paper, paints and varnish, etc. Algae occur in the intertidal, shallow and deep waters of the sea up to 200m deep and in estuaries and backwaters. They grow on rocks, dead corals, rocks, pebbles, solid substrates and other plants. Based on the type of pigments as well as external and internal structures, marine algae are divided into green (phylum Chlorophyta), brown (phylum Ochrophyta, class Phaeophyceae) and red (phylum Rhodophyta) algae. Seaweed contains many trace elements, minerals, proteins, iodine, bromine, vitamins and numerous other bioactive substances.

The purpose of this special issue is to bring together articles related to the traditional, current and future uses of marine macroalgae in the areas of food and biotechnology, including nutraceutical, pharmacy and cosmetics, together with other traditional uses such as agriculture and direct use in nutrition for people and animals.

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