

Special Issue

Nutritional and Bioactive Components in Edible Fungus: Structures, Bioactivities and Function

Message from the Guest Editor

Polysaccharides from edible fungi are a class of polymer active compounds derived from fruiting bodies, mycelium, or fermentation broth. For decades, researchers have conducted relevant studies on the extraction, purification, and functional effects of fungal polysaccharides. Fungal polysaccharides are reported to have antioxidant, immunomodulatory, hypoglycemic, hypolipidemic, and intestinal flora activities. The research of fungal polysaccharides as functional foods has received extensive attention due to their wide source, low price, and high safety. It is of scientific significance to study the structure–activity relationship and mechanism of fungal polysaccharides for the development of functional foods. Different fungus, extraction, purification, and modification methods can change the structure of polysaccharides, which affects their activity. We focus on the preparation technology, chemical structure, physicochemical properties, structure–activity relationship, and efficacy evaluation of fungal polysaccharides in this Special Issue.

Guest Editor

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Deadline for manuscript submissions

30 September 2025



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



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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.

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