Special Issue

Bioactive Polysaccharide from Plant Foods: Structures, Physicochemical Properties and Functionalities

Message from the Guest Editor

Plant foods usually contain a variety of polysaccharides, such as pectin, cellulose, hemicellulose, inulin, carrageenan, starch, gum Arabic, etc. These polysaccharides play numerous roles in food.Polysaccharides are nature of natural occurring and biocompatible, catering the people's demand of "label-clean" food additives and receiving increasing attention. Utilizing natural polysaccharide or its derivatives to replace synthetic food additives is a hot research topic at present. More works are needed to explore new potential resources of polysaccharides and expand its application field. Most of the plant polysaccharide are complex heteropolysaccharide comprised of multiple monosaccharides and non-saccharide substance (protein, phenol. , etc.). The elucidation of structure-functional is difficult and needed our attention. The interaction between polysaccharides and polysaccharide with other non-saccharide substance are important to improve the functionality of polysaccharide by synthetic effect.

Guest Editor

Prof. Dr. Shujuan Yu

School of Food Science and Engineering, South China University of Technology, Guangzhou, China

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Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

mdpi.com/journal/foods

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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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia
1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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