

Special Issue

Improvement of the Functional, Bioactive, and Flavor Properties of Food Proteins through Processing Technology

Message from the Guest Editors

Food proteins, including animal, plant, and insect proteins, are essential for improving immunity and providing energy for life activities. However, the poor solubility of most natural proteins, along with their extreme sensitivity to environmental stimuli such as pH, ionic strength, and temperature in food processing and preservation, limits their application in the food industry. This Special Issue explores the modification of the structure of food proteins using processing technologies such as high hydrostatic pressure, enzymatic modification, microbial fermentation, pulsed electric fields or lights, and electron beams to make their original rigid structures more flexible for enhancing their functional properties, thereby enhancing their application value. Moreover, the improvement of the bioactivities and flavor properties of proteins by these processing technologies is discussed. We are confident that the insights shared in this Special Issue emphasize the importance of processing technologies for the modification of food proteins, catering to evolving consumer preferences and fostering sustainable food systems. In this SI, both reviews and research articles are welcome.

Guest Editors

Prof. Dr. Xueying Mao

Dr. Jiajia Song

Dr. Han Gong

Deadline for manuscript submissions

closed (31 December 2024)



Foods

an Open Access Journal
by MDPI

Impact Factor 6.0
CiteScore 10.3
Indexed in PubMed



mdpi.com/si/207949

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

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 6.0
CiteScore 10.3
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



About the Journal

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

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.8 days after submission; acceptance to publication is undertaken in 2.9 days (median values for papers published in this journal in the first half of 2026).