

Special Issue

Edible Mushroom: Processing, Nutritional Properties and Potential Risks

Message from the Guest Editors

This Special Issue assembles state-of-the-art research and multidisciplinary perspectives that bridge mushroom science, food technology, nutrition, toxicology and regulatory affairs. Topics of interest include the following:

- Innovative processing and preservation: Low-temperature drying, pulsed electric fields, high-pressure processing, fermentation, extrusion and 3D printing to retain texture, colour and bioactives while curbing spoilage.
- Functional ingredients and health claims: β -glucans, ergothioneine, vitamin D2, lovastatin and novel peptides; mechanisms of immunomodulation, antihyperglycaemic, neuroprotective and prebiotic effects.
- Mushroom-based functional foods and nutraceuticals: Fortified flours, meat analogues, beverages, encapsulation strategies and synergistic formulations with probiotics or medicinal plants.
- Safety and risk assessment: Mycotoxins, heavy metals, allergenic proteins, cyanogenic glycosides; occurrence, mitigation via bioprocessing, predictive toxicology and omics tools.
- Sustainable valorisation: Biorefinery approaches for spent mushroom substrate, circular packaging with chitosan or pullulan films, life-cycle and techno-economic analyses.

Guest Editors

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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.

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