Special Issue

Protein Hydrolysates: Structure, Functions and Their Application in Food

Message from the Guest Editors

Dietary proteins are essential for various human metabolic functions. Beyond their physiological roles, proteins also engage in numerous physicochemical interactions within the food matrix as ingredients, leading to distinct techno-functional properties. Factors such as protein structure, amino acid profile, and protein size influence their solubility, emulsifying capacity, water and oil retention, foaming, and gelling capacities. To enhance consumer acceptance, protein structures are often modified to improve these properties in food formulations. Enzymatic protein hydrolysis is commonly used to generate protein hydrolysates and peptides. These hydrolysates are recognized for their biological potential and can enhance the nutritional content and techno-functional properties of food. However, important aspects of using protein hydrolysates in food ingredients still need to be addressed, including their interaction with the food matrix, impact on techno-functional properties, stability, flavor, and food acceptance.

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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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