

## Special Issue

# Food Protein Resources: Development and Utilization and Their Structural and Physico-Chemical Properties and In Vitro Digestion

### Message from the Guest Editors

This potential topics of this Special Issue include, but are not limited to, the following:

- Structural, physicochemical, functional, and digestive properties of food proteins from different resources, such as edible insect protein, fungal protein, RuBisco, and plant protein;
- Effect of thermal food physical processing technologies, such as microwave, infrared, radio frequency, and ohmic, on the structural and physicochemical properties and functionalities and digestion of food proteins;
- Effect of thermal food physical processing technologies, such as ultrasonics, pulsed electric/magnetic field, plasma, laser, ultraviolet, ultra-high pressure, and pulsed light, on the structural and physicochemical properties and functionalities and digestion of food proteins;
- Effect of structural and physicochemical properties on protein functionalities and digestion;
- Protein digestion under in vitro infant, adult (male and female), and elderly conditions and different in vitro models (static, semi-dynamic, and dynamic);
- Effect of food matrix (solution, emulsion, and gel) on protein digestion.

### Guest Editors

Dr. Yu Cheng

Dr. Yaosong Wang

Dr. Qingling Wang

### Deadline for manuscript submissions

closed (31 July 2024)



## Foods

an Open Access Journal  
by MDPI

Impact Factor 5.1  
CiteScore 8.7  
Indexed in PubMed



[mdpi.com/si/194724](https://mdpi.com/si/194724)

*Foods*  
Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[foods@mdpi.com](mailto:foods@mdpi.com)

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





# Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 5.1  
CiteScore 8.7  
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 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).