Special Issue

Food Protein: Structure, Digestion, and Functional Properties

Message from the Guest Editors

Functional properties in food protein are affected by physical and chemical properties during processing, storage, preparation, and consumption. The denaturation or aggregation of proteins under environmental conditions greatly affects their applications in the food industry. Therefore, one of the major emerging technologies is modification of protein structure to obtain tunable functional properties with greater structural stability. In recent years, many fundamental and applied research advances have been achieved to explore innovative applications in food proteins, including synthesis of protein fibers, preparation of protein-based emulsions, discovery of self-assembly behaviors and interfacial properties, new understanding on protein digestion and biological fate, as well as the production of artificial meat from plant proteins. This Special Issue aims to collect recent fundamental and applied research advances related to the abovementioned topics, thus, contributing to the development of food protein theory and new technology.

Guest Editors

Prof. Dr. Gang Liu

Prof. Dr. Yue Zhang

Dr. Weiping Jin

Deadline for manuscript submissions

closed (20 December 2023)



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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.

Editor-in-Chief

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