

Special Issue

Structure and Function of Food Proteins, Peptides, and Amino Acids

Message from the Guest Editors

Animal-derived proteins have long dominated human diets due to their complete essential amino acid profiles, high digestibility, and superior biological value. Processing techniques can further enhance their functional properties, including emulsifying capacity, gel strength, and bioactivity, thereby expanding their potential for innovative food applications. Aquatic proteins, in particular, offer high-value potential. Their by-products can be transformed into bioactive peptides, glycosylated products, and other high-value ingredients, improving flavor, texture, and storage stability. Nevertheless, challenges remain in sustainability, allergenicity, and health-related perceptions. Combining animal and plant proteins into hybrid systems represents a promising direction, offering nutritional completeness and synergistic functional benefits. This Special Issue highlights sustainable processing and value-added applications of animal proteins, particularly aquatic proteins. We invite research on modification strategies to improve functionality and nutrition. Studies on animal-plant protein blends and insights into digestion, health impacts, and processing challenges are also welcome.

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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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