

Special Issue

Egg Protein: Structure and Function

Message from the Guest Editors

Considering the importance of eggs in the daily diet, the study of their proteins and derived peptides cannot be ignored in food science. How to purify and detect egg protein is the basis for their application. The structure of egg protein needs to be analyzed under different processing conditions, and the mechanism of improving processing properties (such as foaming, emulsifying, and gelation) has been a hot topic in this field.

Meanwhile, the application of egg protein and derived peptides for the delivery of relevant active substances is of increasing interest due to their broad range of physiological activities. As an essential raw material in food processing, the study of the molecular interactions (protein–polysaccharide and protein–protein) involved in egg protein is also necessary to understand their processing or physiological properties. The potential of egg protein and derived peptides for food production and regulation of human health will continue to attract the attention of researchers.

Guest Editors

Dr. Long Sheng

National Research and Development Center for Egg Processing,
College of Food Science and Technology, Huazhong Agricultural
University, Wuhan 430070, China

Prof. Dr. Xiang Duan

College of Food Science and Engineering, Northwest A&F University,
Xianyang 712100, China

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Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
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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.

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

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