

Special Issue

Enzyme Technology: Applications in Food Nutrition

Message from the Guest Editor

Enzyme technology, as a core component of modern biotechnology, has been increasingly applied in the field of food nutrition in recent years. Enzymes, with their efficient and specific catalytic properties, are used to optimize food processing, enhance nutritional value, and develop functional foods, for example, improving the digestion and absorption rate of proteins through enzymatic hydrolysis technology, or using transglutaminase to enhance food texture. The application of lactase has solved the nutritional intake problem of lactose-intolerant populations. In addition, enzyme technology can also be used to develop low-sugar, low-fat and other healthy foods, responding to the modern consumer's demand for nature, nutrition and sustainability. With the development of enzyme engineering and immobilization technology, the innovative application potential of enzymes in the field of food nutrition will be further realized, providing key technical support for the research and development of healthy foods.

Guest Editor

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Deadline for manuscript submissions

10 May 2026



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



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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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