Special Issue

Dietary Fiber in Foods: From Molecular Characterisation to Gut Health

Message from the Guest Editors

The ocean is a treasure trove of food, teeming with a diverse array of dietary fibers found in its flora, fauna, and microorganisms. Abundant empirical data substantiate the positive impact of dietary fiber on gut health, specifically in mitigating colonic inflammation, improving intestinal barrier function, and benefiting the gut ecosystem. It is noteworthy that the biological functions of dietary fiber are intricately linked to their molecular architecture and structural characteristics. The structural characteristics of dietary fiber, derived from diverse biological sources, exhibit significant heterogeneity, characterized by variations in molecular weight, the constituent monosaccharide units, and the types of glycosidic linkages. Consequently, the elucidation of the structure-function relationship in dietary fiber has garnered escalating scholarly attention, underscoring the imperative for a deeper understanding of how their molecular configurations dictate their biological efficacies. The purpose of this Special Issue is to cover a broad spectrum of original research and reviews about the structural characterization and functional properties of marine dietary fiber foods.

Guest Editors

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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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