Special Issue

Impact of Thermal and Non-Thermal Technologies on Food Protein Structure and Functionality: Mechanisms and Applications

Message from the Guest Editors

Food proteins are essential, high-quality dietary components increasingly utilized in innovative food products due to their nutritional benefits. Derived from both animal and plant sources, food proteins often face challenges such as low water solubility and poor functional properties, limiting their application in food systems. To overcome these drawbacks, novel processing technologies—both thermal and non-thermal—are being developed to enhance food protein functionality. A thorough understanding of how these technologies affect protein structure and functionality, including the underlying mechanisms and potential applications of modified proteins, is crucial for advancing their use in food products. This Special Issue invites original research and reviews that focus on the mechanisms and potential applications of thermal and non-thermal technologies in modifying food protein structure and improving functionality.

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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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