

Special Issue

Maillard Reaction: From Protein Modification to Food Application and Nutrition

Message from the Guest Editors

The Maillard reaction (MR) is a complex non-enzymatic browning process involving amino compounds and reducing sugars, serving as a central concept in food science and processing. The MR is closely associated with developing desirable sensory characteristics such as color, aroma, and flavor in heat-treated food products.

In this Special Issue, "Maillard Reaction: From Protein Modification to Food Application and Nutrition," we welcome the submission of original research articles and reviews. We invite contributions that address a wide range of MR aspects. Research areas may include (but are not limited to) reaction mechanisms, novel protein modification strategies for the formulation of new functional ingredients, innovative applications for the development of functional foods, and vehicles for the delivery of bioactive compounds. Additionally, we welcome discussions on control methodologies, the implications of advanced MR products, and biosafety assurance in thermally processed 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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