

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

Dr. Angel H. Cabrera-Ramírez
Dr. Luis Mojica
Dr. Ivan Luzardo-Ocampo

Deadline for manuscript submissions

closed (30 November 2025)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/238936

Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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

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

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).