

Special Issue

Soybean Processing and Utilization

Message from the Guest Editor

Soybeans are processed into a wide variety of products, Soybean, a rich source of protein, similar to beef in its amino acid composition, has been used as an inexpensive source of high-quality protein for human and animals. It is well reported that the consumption of soy protein in place of animal protein lowers blood cholesterol levels, and may provide other cardiovascular benefits. There is also increasing evidence that soy intake is inversely related to sex hormone-dependent cancers, osteoporosis, hypertension, and diabetes. In particular, soy isoflavones have attracted much attention, as they are major contributing components to the health benefits mentioned above, and appear to affect the human gut microbome in a positive manner. Isoflavones are mainly present in glycoside forms in raw soybean, and they are converted to diverse derivatives during processes like fermentation and heat treatment, and exhibiting a variety of biological activities. The valorization of byproducts is required, as they contain nutrients and phytochemicals, and can minimize environmental contamination.

Guest Editor

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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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