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 micoibiome 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 phytochmicals, and can minimize environmental contamination.

Guest Editor

Prof. Jong-Sang Kim

School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Korea

Deadline for manuscript submissions

closed (20 November 2020)

Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed

mdpi.com/si/39856

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

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

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 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).

MDPI