Special Issue

Enzyme: Mining, Production, Engineering, and Application in Food Industry

Message from the Guest Editor

For centuries, enzymes, special products originating from microbes, have played a profound role in food processing, production, and manufacturing. Recently, "future foods" has emerged as a new focus as people seek healthier foods that are more nutritious, delicious, and sustainable; however, the foods produced along these lines retain problems with texture, nutrition, and flavor. Thus, the mining, engineering and heterologous production of food enzymes have hugely expedited both traditional food and future food preparation.

In view of this, the Special Issue is inviting author to submit unpublished original research articles, short communications, and mini-reviews. Including, but not limited to:

Mining the enzymes, especially from microbes, that have been used for or have potential applications in food processing and production.

Engineering the enzymes that have been used in traditional food production and future foods, as well as revealing their structure–activity relationship.

Heterologous production of food enzymes in microbial hosts.

Guest Editor

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Deadline for manuscript submissions

closed (20 June 2024)



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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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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).

