

Special Issue

Enzymes' Chemistry in Food

Message from the Guest Editors

Enzymes have been used since ancient times for food production. Enzymes are essential in food processing and manufacture, such as to tenderize meat, to produce dextrose, to clarify wine, to break up materials during fermentation, etc. Enzymes can modify and improve the functional, nutritional, and sensory properties of ingredients and products. Enzymes have found widespread applications in the processing and production of all kinds of food products. Some effects of naturally occurring enzymes are often undesirable, for example, the browning reactions in fruits and vegetables by polyphenol oxidases. Control methods are needed for further development. Microbial enzymes are receiving more attention owing to their catalytic activity, specificity, stability, and cost-effectiveness. Microbial enzymes which can be produced through fermentation techniques play a major role in food industries. Enzymes such as proteases, lipases or xylanases have wide applications in food sectors. For these reasons, this Special Issue of *Foods* is focused on enzymes' chemistry in food due to their highly efficient catalytic property and wide application in food industries.

Guest Editors

Dr. Guozhong Zhao

College of Food Science and Engineering, Tianjin University of Science and Technology, Tianjin 300457, China

Prof. Dr. Xianli Gao

School of Food and Biological Engineering, Jiangsu University, Zhenjiang, China

Deadline for manuscript submissions

closed (28 August 2024)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 10.3
Indexed in PubMed



mdpi.com/si/160761

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 10.3
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).