

Special Issue

Meat Proteins: Processing Functionality, Structure-Function Relationships and Interactions

Message from the Guest Editors

In meat proteins, functional properties generally refer to the physicochemical performance of meat proteins in processing. Texture, moisture retention, solubility/extractability, and emulsification of processed meat foods are influenced by the functionality of the protein. Driven by the demand for new products with less fat, less salt, and more bioactive substances, researchers working on meat products are forced to improve the functionality of meat proteins. However, this is still limited to an understanding of structure–function mechanisms of protein based innovative meat food.

This Special Issue should include but is not limited to the following fields: i) structural modification by physical fields for value-added meat food; ii) chemical modification on meat proteins to get improved functional food; iii) meat proteins as an emulsifier to form functional fatty acid meat food emulsion; iv) construction of meat proteins to make new food materials and deliver active substances; v) relationships and interactions between muscle food proteins structure and 3D printability.

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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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