

Special Issue

Research Advances of Physicochemical and Nutraceutical Properties of Plant-Based Food

Message from the Guest Editors

Plant-based food includes plant proteins and plant polysaccharides such as pectin, starch, dietary fiber, and phytochemicals. Popular plant-based food systems such as emulsion, gel, and plant-based meat, and novel food or food delivery systems are appropriate for this topic. Also of interest are new processing technologies that need to be applied intelligently so that fruits and vegetables can exhibit better nutritional value and physicochemical properties. Novel fruit and vegetable juices such as whole soya-bean milk and mulberry juice are particularly important topics of study for creating more nutritious and healthier food. Another theme is the interactions between components, as it is critical to clarify the nature of the formation of new foods. We thus invite scientists to contribute their latest advances in order to create appealing new types of sustainable and healthy plant-based food for the food industry.

Guest Editors

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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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