

## Special Issue

# Research on the Properties of Polysaccharides, Starch, Protein, Pectin, and Fibre in Food Processing

### Message from the Guest Editors

This Special Issue in the journal *Foods* focused on research on the properties of polysaccharides, and starch, protein, pectin, and fibre in food processing will provide an overview of the current status and future developments in the field. The Special Issue will cover the following scientific topics: Physico-chemical and functional properties native polysaccharides, and starch, protein, pectin, and fibre;

- Food technology of polysaccharides, and starch, protein, pectin, and fibre;
- Modification and application of polysaccharides, and starch, protein, pectin, and fibre;
- Future industry of polysaccharides, starch, protein, pectin, and fibre;
- Novel natural bioactive food carbohydrates, protein and their prospective applications;
- Any topics that are deemed relevant to the main scope of this Special Issue

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### Guest Editors

Prof. Dr. Jianhua Xie  
Dr. Yanjun Zhang  
Prof. Dr. Hansong Yu

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### Deadline for manuscript submissions

closed (31 May 2022)



## Foods

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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.

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### Editor-in-Chief

Prof. Dr. Arun K. Bhunia

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#### 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).