







an Open Access Journal by MDPI

Dietary Fiber and Polysaccharide: Preparation, Structure and Health Benefits

Collection Editor:

Prof. Dr. Qiang Yu

State Key Laboratory of Food Science and Technology, Nanchang University, Nanchang 330047. China

Message from the Collection Editor

Dietary fiber and polysaccharides, which are regarded as food bioactive carbohydrates, are widely present in nature. Over the past few decades, dietary fiber and polysaccharides have been drawing the interest of scientists in multidisciplinary research fields due to their broad range of health benefits. Thus, exploring the optimal preparation method to enhance the yield and bioactivity of dietary fiber and polysaccharides is a promising field of knowledge. Therefore, it is of great interest to further elucidate the structural/functional relationship as well as the interaction between composition and bioactivity.

Based on above facts, we would like to invite authors to contribute review articles, commentary, perspectives, and original research articles focusing on dietary fiber and polysaccharides on the preparation, structural characterization, and health benefits demonstrated by in vitro or in vivo experiments. We also welcome studies on the interaction of dietary fibers and polysaccharides with food matrices or small molecule compounds (bound polyphenols), which may enhance or modify their health benefits.













an Open Access Journal by MDPI

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN, USA 2. Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

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.

Author Benefits

Open Access: free for readers, with article processing charges (APC) paid by authors or their institutions.

High Visibility: indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank: JCR - Q1 (*Food Science & Technology*) / CiteScore - Q1 (*Health Professions (miscellaneous)*)

Contact Us