



Legume Antioxidants: Chemistry and Potential Health Impact as Affected by Food Processing and Storage

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Message from the Guest Editor

Legumes contain various types of antioxidants, which are capable of eliminating reactive oxygen species. Consuming legumes with optimal antioxidant properties may help in preventing chronic diseases. There are numerous classes of food legumes, including soybeans, common beans, peas, chickpeas and lentils. There are wide variations in the content, composition and bioactivity of the naturally occurring antioxidants in legumes. This issue will contribute to the understanding of the chemistry, preservation and health-promoting nature of legume antioxidants. Submissions of your original works or updated review articles are welcome.

Potential topics include, but are not limited to:

- Extraction, analysis and characterizations of antioxidants in legumes;
- Phytochemical and peptide antioxidants in legumes;
- Effect of food processing and storage on antioxidants and their bioactivity;
- Structures and functions of legume antioxidants;
- Anti-diabetes, anti-obesity, anti-hypertension and anti-inflammation properties of legume antioxidants;
- Animal and human studies on the health effects of legume antioxidants





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Message from the Editor-in-Chief

It has been recognized in medical sciences that in order to prevent adverse effects of "oxidative stress" a balance exists between prooxidants and antioxidants in living systems. Imbalances are found in a variety of diseases and chronic health situations. Our journal *Antioxidants* serves as an authoritative source of information on current topics of research in the area of oxidative stress and antioxidant defense systems. The future is bright for antioxidant research and since 2012, *Antioxidants* has become a key forum for researchers to bring their findings to the forefront.

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