Advanced Technology to Improve Food Protein Functionality

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Message from the Guest Editors

Dear colleagues,

This Special Issue focuses on protein structure, protein denaturation, the inter-relationship between the structure and functional properties of protein, protein modification, and processing-induced physical, chemical, and nutritional changes in proteins. Methods for the extraction, purification, and characterization of some intriguing proteins are also encouraged, as is the advancement of cutting-edge technology to enhance the functionality of food proteins.

This Special Issue also discusses the significance of protein modification in the functional properties of foods, estimation analytical methods for the structure and functional features of proteins, and the impact of various process parameters on the molecular structures in food proteins. Using state-of-the-art technology, functional protein components are produced, and their quality, safety, and assessment of biological activities as well as biochemical mechanisms are all covered. The use of functional food protein components in food products and knowledge of functional food protein claims to control human consumption are also encouraged.

Special Issue

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Message from the Editor-in-Chief

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