



## Legumes as Food Ingredient: Characterization, Processing, and Applications

Guest Editors:

**Dr. Alfonso Clemente**

Department of Physiology and Biochemistry of the Animal Nutrition, Estacion Experimental del Zaidin, Spanish National Research Council (CSIC), Granada, Spain

**Dr. Jose C. Jimenez-Lopez**

Spanish National Research Council (CSIC), Department of Stress, Development and Signaling in Plants, Estacion Experimental del Zaidin, Profesor Albareda Street, 1, E-18008 Granada, Spain

Deadline for manuscript submissions:

**closed (10 February 2020)**

### Message from the Guest Editors

Dear colleagues,

Grain legumes are well-recognized as sources of proteins, starch, fibre, vitamins, and minerals for the human diet, being an essential food crop for people around the globe.

This Special issue is looking for contributions on the following working:

- a) The nutritional quality and functional properties of legumes and their components;
- b) Seed nutraceuticals compounds and their molecular mechanisms for human health improvement;
- c) The characterization of novel legume varieties with enhanced nutritional properties;
- d) Global food security;
- e) The potential benefits of legume consumption or their bioactive components in human health;
- f) The impact of legume processing such as soaking, dehulling, boiling, autoclaving, germination, and fermentation in their nutritional and anti-nutritional (i.e., food allergy) properties;
- g) The development of novel legume-derived products adapted to consumer preference;
- h) Other related topics, such as the importance of legumes in human nutrition.





*foods*



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 and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

## Contact Us

---

*Foods* Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
[www.mdpi.com](http://www.mdpi.com)

[mdpi.com/journal/foods](http://mdpi.com/journal/foods)  
[foods@mdpi.com](mailto:foods@mdpi.com)  
[X@Foods\\_MDPI](https://twitter.com/Foods_MDPI)