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## Processing of Legumes and Derived Ingredients: Impact on Physicochemical, Functional and Health-Promoting Properties

Guest Editor:

**Dr. Cristina Fernandez-Fraguas**

Dept. of Food Science & Technology, Macromolecules Innovation Institute, Virginia Polytechnic Institute and State University (Virginia Tech), Blacksburg, VA, USA

Deadline for manuscript submissions:  
**closed (31 March 2022)**

### Message from the Guest Editor

Dear Colleagues,

Pulses, the edible dried seeds of legumes (beans, lentils, peas, and chickpeas, among others), are valuable and affordable sources of macro- and micronutrients. Moreover, their high protein content makes pulses major protein substitutes for meat products, thus contributing to sustainable food production. Pulse seeds also provide bioactive compounds, such as phenolic compounds, and comparatively minor proteins called antinutrients. Processing technologies could diversify the use of pulses as ingredients in manufactured foods by altering their structural, physico-chemical, and resulting functional properties.

This Special Issue aims to feature the latest knowledge on the techno-functional properties of pulses and pulse components, their major health benefits and the mechanisms of action involved, and opportunities for their use in various applications. We invite authors to submit original research articles and reviews focused on the effect of processing technologies (emerging and traditional, including culinary processes) on the physico-chemical, structural, and nutritional properties of pulses and their relationship with pulse functionality.



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**Special** Issue



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1. Department of Food Science,  
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Lafayette, IN, USA

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

## Message from the Editor-in-Chief

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

Tel: +41 61 683 77 34  
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