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Soybean Processing and Utilization

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Message from the Guest Editor

Soybeans are processed into a wide variety of products. Soybean, a rich source of protein, similar to beef in its amino acid composition, has been used as an inexpensive source of high-quality protein for human and animals. It is well reported that the consumption of soy protein in place of animal protein lowers blood cholesterol levels, and may provide other cardiovascular benefits. There is also increasing evidence that soy intake is inversely related to sex hormone-dependent cancers, osteoporosis, hypertension, and diabetes. In particular, soy isoflavones have attracted much attention, as they are major contributing components to the health benefits mentioned above, and appear to affect the human gut microbiome in a positive manner. Isoflavones are mainly present in glycoside forms in raw soybean, and they are converted to diverse derivatives during processes like fermentation and heat treatment, and exhibiting a variety of biological activities. The valorization of byproducts is required, as they contain nutrients and phytochemicals, and can minimize environmental contamination.



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Special Issue



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Message from the Editor-in-Chief

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