







an Open Access Journal by MDPI

Nutritional and Functional Properties of Grain Legumes

Guest Editors:

Dr. Raquel Olías

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

Dr. Alfonso Clemente

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

Deadline for manuscript submissions:

closed (31 August 2022)

Message from the Guest Editors

Grain legumes have multiple nutritional benefits for human health and prevent nontransmissible diseases; however, their consumption has decreased steadily for many years in Western countries. Consumers consider legumes hard to incorporate into their diets due to the preparation they require and the perception that they cause intestinal discomfort due to excessive production of gas. Over the last decade, great efforts have been made to promote legume intake in the populations of developed countries. While legumes are staple foods in developing economies, they should be promoted worldwide in sustainable agriculture. Despite being a high-quality source of proteins, carbohydrates, and essential amino acids, legumes also have antinutritional compounds that interfere with the digestion and absorption of many dietary components. In this Special Issue, we would like to highlight the latest knowledge regarding grain legume composition and associated nutritional properties, and we welcome studies considering the bioactive compounds available after processing and digestion, their beneficial effects, and the mechanisms of action involved







IMPACT FACTOR 4.7





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