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Meat Proteins: Processing Functionality, Structure-Function Relationships and Interactions

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Deadline for manuscript submissions:

closed (31 July 2022)

Message from the Guest Editors

In meat proteins, functional properties generally refer to the physicochemical performance of meat proteins in processing. Texture, moisture retention, solubility/extractability, and emulsification of processed meat foods are influenced by the functionality of the protein. Driven by the demand for new products with less fat, less salt, and more bioactive substances, researchers working on meat products are forced to improve the functionality of meat proteins. However, this is still limited to an understanding of structure–function mechanisms of protein based innovative meat food.

This Special Issue should include but is not limited to the following fields: i) structural modification by physical fields for value-added meat food; ii) chemical modification on meat proteins to get improved functional food; iii) meat proteins as an emulsifier to form functional fatty acid meat food emulsion; iv) construction of meat proteins to make new food materials and deliver active substances; v) relationships and interactions between muscle food proteins structure and 3D printability.



mdpi.com/si/95932

Special Issue



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Message from the Editor-in-Chief

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