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## Research Advances of Physicochemical and Nutraceutical Properties of Plant-Based Food

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Deadline for manuscript submissions:  
**closed (30 March 2023)**

### Message from the Guest Editors

Dear Colleagues,

Plant-based food includes plant proteins and plant polysaccharides such as pectin, starch, dietary fiber, and phytochemicals. Popular plant-based food systems such as emulsion, gel, and plant-based meat, and novel food or food delivery systems are appropriate for this topic. Also of interest are new processing technologies that need to be applied intelligently so that fruits and vegetables can exhibit better nutritional value and physicochemical properties. Novel fruit and vegetable juices such as whole soya-bean milk and mulberry juice are particularly important topics of study for creating more nutritious and healthier food. Another theme is the interactions between components, as it is critical to clarify the nature of the formation of new foods. We thus invite scientists to contribute their latest advances in order to create appealing new types of sustainable and healthy plant-based food for the food industry.



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**Special** Issue



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## Message from the Editor-in-Chief

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