



Study on Physicochemical Properties of Food Protein

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Message from the Guest Editors

Dear Colleagues,

With the increasing demands for nutrition and health, more and more consumers are paying attention to the nutritional values of food proteins and protein-derived peptides from crops and animals. Therefore, the exploitation and application of food proteins have been the primary focus of the food industry. Due to the difference in the physicochemical properties of various food proteins, such as the solubility, swelling, water retention capacity, foaming properties, gelling capacity, emulsifying and fat binding properties, it is necessary to scientifically study the quality and sensory attributes of protein foods in terms of preparation, processing, storage, and consumption. The Special Issue aims to publish the most advanced investigations on the physicochemical properties of food proteins and provide useful information about the structure-function relationship based on the protein modifications to explore the potential of the food proteins in food development.

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Message from the Editor-in-Chief

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