







Special Issue Reprint

Food Polysaccharides, Starch, and Protein: Processing, Characterization, and Health Benefits

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Natural macromolecular substances, such as polysaccharides, starch, and protein, are prevalent in the organs of plants and animals and are major types of biopolymer components in food. They not only provide people with energy and nutrition but are also used in food processing as natural additives due to their gelling, emulsifying, film-forming properties, etc. The food industry has been gaining increasing impetus recently to create desired nutritional profiles and to improve the quality of food products, and so we expect a greater emphasis will be placed on understanding the physicochemical characteristics of food polysaccharides, starch, and protein. Many researchers focus on the modification, food technology and future industry of polysaccharides, starch, protein, etc. These studies help to obtain changed physicochemical and enhanced functional properties of these components, further promoting their high-value utilization in the food field. This Special Issue brings together 14 articles regarding the latest advances in the structural characteristics, bioactivity, and nutritional function properties of polysaccharides, starch, and protein, as well as their application potential in the food industry.





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