



Foods

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Special Issue Reprint

Sustainable Protein Sources

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The Special Issue Reprint provides a collection of recent developments in sustainable protein source technologies that scientists have developed to meet the rising global demand for nutritious yet environmentally friendly food systems. The research work investigates protein sources, which include plant materials, microalgae, fungi, and microbial biomass, through their extraction methods, and their structural characteristics, and their food application functions. The Reprint demonstrates how different processing technologies, including enzymatic treatment, extrusion, germination, molecular fractionation, conjugation, and mechanical disruption, change protein structure, protein digestibility, protein bioavailability, and protein techno-functional properties. The research reveals structure–function relationships and shows how specific processing methods can improve emulsifying, foaming, and nutritional characteristics while reducing allergenic and safety risks. The research investigates how sustainable proteins function in food formulation together with hybrid protein systems, and the creation of new food products that include meat analogs and functional items. The Reprint presents the current research results that connect basic protein research with practical food development. The document provides essential information that researchers and industry experts need to develop and use sustainable protein ingredients in contemporary food production methods.



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