Legumes as Food Ingredient: Characterization, Processing, and Applications

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Deadline for manuscript submissions:
closed (10 February 2020)

Message from the Guest Editors

Dear colleagues,

Grain legumes are well-recognized as sources of proteins, starch, fibre, vitamins, and minerals for the human diet, being an essential food crop for people around the globe.

This Special issue is looking for contributions on the following working:

a) The nutritional quality and functional properties of legumes and their components;

b) Seed nutraceuticals compounds and their molecular mechanisms for human health improvement;

c) The caracterization of novel legume varieties with enhanced nutritional properties;

d) Global food security;

e) The potential benefits of legume compsumption or their bioactive components in human health;

f) The impact of legume processing such as soaking, dehulling, boiling, autoclaving, germination, and fermentation in their nutritional and anti-nutritional (i.e., food allergy) properties;

g) The development of novel legume-derived products adapted to consumer preference;

h) Other related topics, such as the importance of legumes in human nutrition.

Special Issue

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Message from the Editor-in-Chief

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