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Food Proteins: Nutritional Properties, Allergenicity, and Functional Properties

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Message from the Guest Editors

Dear Colleagues,

Food proteins in the human diet vary in nutritional allergenicity, and functional properties properties, depending on their source, molecular make-up, structures and modification during food manufacture. Different protein modification methods affect the physicochemical properties of food proteins in various ways, which in turn affect their nutritional properties, allergenicity, and functional properties. This topic has attracted much research and development interest. In-depth research on novel processing methods for improving the nutritional and functional properties of food proteins and reducing their allergenicity is still needed, which is beneficial to food quality and safety. This Special Issue is looking for highquality research articles and reviews that focus on the above-mentioned topics.













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Message from the Editor-in-Chief

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