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Processing Effects on Protein Structure and Physicochemical Properties

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Message from the Guest Editors

Protein structures depend on their amino acid composition, whereas the functional properties depend on the behavior of the protein in the given surroundings and upon specific modification methods. Different processing techniques result in different structural changes to proteins, thereby also affecting the overall food structure. The demand for proteins—especially plant-derived proteins—is rising, yet their techno-functional properties and understanding hereof need improvement. It is crucial to evaluate the conformational changes of the protein molecule and explore the relationships between protein structure and functional properties during processing by effective detection methods. This Special Issue aims to present the latest knowledge about and developments within analytical methods for detecting and assessing protein structural changes bv different modification/processing methods and the relationship with protein functionality. Both original research articles and reviews are welcome.













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Message from the Editor-in-Chief

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