

Title of the issue:

Functional properties of soybean and processed soy foods ingredients

Background:

There is currently considerable interest in the potential health benefits of soy ingredients in functional foods and in the future prospects for the development of new products of benefit to the consumer. The potential health benefits of soy ingredients may include protection against age-related diseases including cardiovascular disease, osteoporosis, hormone-dependent cancer and loss of cognitive function. The mechanisms involved may include weak estrogenic action and antioxidant activity.

Aims & Scope:

These review articles presents and discusses the results of a literature search on recent findings regarding soybean or processed soy food ingredients which exhibit functional activity in some diseases. These reviews are to establish a recommendation for the effective intake of functional soy ingredients for the prevention and treatment of the diseases.

Description:

Through evolution, plants have developed phytochemicals to fight human diseases. Most of them belong to the chemical group of alkaloids, coumarins, flavonoids, polyphenols and terpenoids. Soybean consumption can play a role in the modulation of diseases markers through bioactive compounds, such as isoflavones, saponins and flavonoids. The use of phytochemicals for medical care has increased significantly during the last few years. Currently, there is a renewed interest in the search for new phytochemicals that could be developed into useful agents to reduce the risk of many diseases.

Title no: 1

Soybean and processed soy foods ingredients for cognitive function in the elderly.

- **Authors names, affiliation and email addresses**

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- **Aims & Scope:**

This review article presents and discusses the results of a literature search on recent findings regarding soybean or processed soy food ingredients which ameliorate cognitive function.

- **Keywords:**

senescence, aging, neurobehavioral pharmacology, cognitive function, SAMP10, green soybean

Title no: 2

Soybean and processed soy foods ingredients, and their role in cardiometabolic risk prevention.

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- **Aims & Scope:**

This review article presents and discusses the results of a literature search on recent findings regarding soybean or processed soy food ingredients which ameliorate cardiovascular diseases.

- **Keywords:**

cardiovascular, osteoporosis, inflammation, isoflavone

Title no: 3

Immune modulating effects of soybean and processed soy foods ingredients.

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- **Aims & Scope:**

This review article presents and discusses the results of a literature search on recent findings regarding soybean or processed soy food ingredients which exhibit immune modulating effects.

- **Keywords:**

immune response, genistein, daidzein, soybean, isoflavone, saponin, flavonoid

Time frame:

Commission of contribution to selected authors: December 15, 2014

Fix authors: December 31, 2014

A tentative submission deadline: March 31, 2015

Review Deadlines: May 31, 2015