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Starch: Structure, Properties, Processing and Function in the Food Industry

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Message from the Guest Editors

Starch is the second-most abundant biomass material used by plants and algae as an energy reserve. In the food industry, starches serve as the main constituent of staple food such as pastries, crackers, noodles, bread, and pasta. Additionally, native and modified starches are widely used as bulking agents, gelling agents, thickeners, water retention agents, colloidal stabilizers, bioactive carriers, etc. Starches from different botanical sources may be applicable for different uses.

In this context, we invite authors to contribute to this Special Issue with articles related to the structure, properties, and modifications of starches and their applications in the food industry.

Original papers and reviews that focus on, but are not limited to, the following topics are welcome: 1) structures and properties of starches from nonconventional sources; 2) novel techniques for the modification of conventional starches with tailored functionalities; 3) emerging technologies for the production and quality improvement of starchy foods; 4) steering the nutritional properties of starchy foods or designing low-GI starchy foods.







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Message from the Editor-in-Chief

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