



## Food Colloids: 3rd Edition

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### Message from the Guest Editors

Nowadays, food colloids comprise a unique biological and technological platform to address one of the major challenges of modern society, such as the development of healthier and more sustainable processed food products. Several scientific areas converge in the rational design of these products, which relies ultimately upon a deep knowledge of the molecular, physicochemical, interfacial, and colloidal properties of food ingredients, their interactions, and the dynamics of these systems. Increasing nutrient bioavailability, reducing fat intake, controlling food digestibility, and gut health, etc., are some of the challenges faced by current research in food colloids. Furthermore, advances in physicochemical and microbial effects in relation to colloidal systems and their applications in food processing and packaging can have a great impact on food quality, safety, and nutrition.

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