Advances in Natural Polymers for Food Applications: Chitosan, Starch, Alginate, Pectin and Gels

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Deadline for manuscript submissions:
closed (13 October 2023)

Message from the Guest Editors

We are pleased to invite you to submit a paper to the journal of *Foods* for a Special Issue titled "Advances in Natural Polymers for Food Applications: Chitosan, Starch, Alginate, Pectin and Gels". Both research and review papers are welcome for possible publication.

Natural polymers in food encompass a range of polysaccharides. They have been used in a variety of applications including as gelling and thickening agents, foam, emulsions, dispersions stabilisers, ice and sugar crystal inhibitors, and in flavour release control.

In this Special Issue, will focus on the latest findings related to the application of natural polymers in food, aiming to elaborate on the advances in technology and use of natural polymers in food.

Researchers are highly encouraged to submit their research articles in areas that include, but are not limited to, application of natural polymers such as chitosan, pectin, starch, alginate and gels in food.

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Special Issue

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Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, Foods has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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