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## Food Microstructure and Its Relationship with Quality and Stability

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### Message from the Guest Editors

Many attributes of foods are determined not only by their composition but also by the spatial arrangement of the components within the food products. Food microstructure has an impact on the mechanical properties, texture, flavour, melting properties, quality, stability and bioavailability of nutrients. Therefore, understanding the relationship of food microstructure with these various attributes is essential for a rational food product design. An effort to develop new tools to obtain more accurate structural information of foods on different size scales is encouraged, as it will accelerate progress in the field. On the other hand, food matrices are intrinsically dynamic systems, so studying the changes on food microstructure during processing, storage or consumption is crucial to fully understand all aspects of product quality and stability. This Special Issue is dedicated to the study of the links between the microstructure of food products and their quality and stability and how the microstructural information can be used to explain or even predict food behaviour.



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**Special** Issue



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## Message from the Editor-in-Chief

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