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Current Practice and Future Directions of Application of Puffed/Extruded Technologies in Food

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Message from the Guest Editors

The development of new food products obtained by extrusion processing has increased in recent years. As a highly versatile, productive, low cost, and low energy cost mechanical process, extrusion is considered as the multiple unit operations which contained mixing, shearing, plasticizing, melting, cooking, denaturation, fragmentation, and texturization to produce a wide variety of food products, and enhance the nutritional quality in the food industry.

The physical and chemical property changes to the material involve complex changes in the food matrix, phytochemical composition and organoleptic properties, such as texture, colour and flavour, due to the influence of high temperature, high pressure, and high shear during extrusion process. These changes are related to extrusion parameters, such as processing temperature, processing speed, and feed moisture, also the characteristics of raw materials. This Special Issue aims to focus on the variation of extrusion puffing and texturizing technologies to improve the nutritional, functional and acceptability of food, and the effect of pre-treatment methods and numerical simulation is also taken into consideration.



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Special Issue



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Message from the Editor-in-Chief

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