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Food Powder Properties and Influencing Factors

Guest Editor:

Dr. Jennifer Burgain

LIBio, Université de Lorraine, F-54000 Nancy, France

Deadline for manuscript submissions:

closed (20 September 2023)

Message from the Guest Editor

Dear Colleagues,

Food powders represent a large proportion of the total processed food in the world. There are several reasons for this, such as extended shelf-life, facilitated transport and usage convenience, relatively high stability, and the possibility of a high rate of production. The preservation of excellent functional properties strongly depends on powder processing parameters and storage conditions. For example, an increase in water content during storage causes powder adhesion through the powder particle surfaces leading to powder caking, loss of flowability, and loss of solubility, which affect the quality of the final product. Thus, much attention must be paid to understanding particulate food systems and how intrinsic and extrinsic factors can influence them. This involves the control of the surface and internal structures of powder particles.

This Special Issue focuses on particle structure and surface characterization, chemical and physicochemical characterization, powder rheological properties, powder reconstitution behavior and the factors (temperature, relative humidity, duration, light exposure, vibrations, etc.) impacting their functionality.







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Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN, USA 2. Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

Message from the Editor-in-Chief

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