



*foods*



an Open Access Journal by MDPI

## Advancing the Investigation of Viscoelastic Properties of Gluten and Dough

Guest Editor:

**Prof. Dr. Patricia Rayas-Duarte**

Rayas-Duarte, P (reprint author),  
Oklahoma State Univ, Robert M  
Kerr Food & Agr Prod Ctr, 123  
FAPC, Stillwater, OK 74078 USA.

Deadline for manuscript  
submissions:

**closed (10 November 2020)**

### Message from the Guest Editor

Dear Colleagues,

The quest for methods to investigate the viscoelastic properties of dough and wheat has evolved from empirical to fundamental methods. At every stage, the wheat-user community has learned to extract information and correlate it to baking performance. Since every bakery product and its process has specific demands, the data generated is taken within this context and used as an overall reference for a wide comparison in the wheat industry and academia. At this time, the technology of an ideal test that could provide an accurate prediction of the performance of the wheat as the raw material for particular bakery products is still far from being attained.

It is my pleasure to invite the community of researchers in the area of viscoelastic properties of biopolymers, gluten, and dough to put forward their most advanced hypotheses, tested and in the process of being tested, within the limitations of our current level of technology. Original papers and reviews are welcome.

Prof. Dr. Patricia Rayas-Duarte  
Guest Editor



[mdpi.com/si/47542](https://mdpi.com/si/47542)

**Special** Issue



*foods*



an Open Access Journal by MDPI

## 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

*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.

## Author Benefits

**Open Access:** free for readers, with [article processing charges \(APC\)](#) paid by authors or their institutions.

**High Visibility:** indexed within [Scopus](#), [SCIE \(Web of Science\)](#), [PubMed](#), [PMC](#), [FSTA](#), [AGRIS](#), [PubAg](#), and [other databases](#).

**Journal Rank:** JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

## Contact Us

---

*Foods* Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
[www.mdpi.com](http://www.mdpi.com)

[mdpi.com/journal/foods](http://mdpi.com/journal/foods)  
[foods@mdpi.com](mailto:foods@mdpi.com)  
[X@Foods\\_MDPI](https://twitter.com/Foods_MDPI)