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Food Hydrocolloids: Structure, Properties and Application—Volume II

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Message from the Guest Editors

Dear Colleagues,

This Special Issue follows the extraordinary success of Volume I.

Hydrocolloids are widely used in the food industry to perform a number of functions, such as gelling, thickening, stabilizing foams, emulsions and dispersions, inhibiting ice and sugar crystal formation, and the controlled release of flavors. Even though they are often present in small amounts, i.e., at concentrations of less than 1%, they can have a remarkable influence on the rheological and textural properties of food products. Additionally, their properties are closely related to hydrocolloid structure and intermolecular interactions, and the role of hydrocolloids as dietary fiber is an area of increasing importance due to the associated nutritional benefits. The relationship between physicochemical properties and health outcomes has been highlighted in recent years, and the related field of study has become a research hotpot in academic circles. Therefore, this Special Issue focuses on structure, chemical and physicochemical characterization, rheological properties, interfacial properties, film forming properties, health, and the application of food hydrocolloids.



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Special Issue



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Message from the Editor-in-Chief

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