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Food Rheology and Applications in Food Product Design

Guest Editors:

Prof. Dr. Domenico Gabriele

Department of Computer,
Modelling, Electronic and System
Engineering, University of
Calabria, 87036 Rende, CS, Italy

Prof. Dr. Noemi Baldino

Department of Computer,
Modelling, Electronic and System
Engineering, University of
Calabria, 87036 Rende CS, Italy

**Prof. Dr. Francesca Romana
Lupi**

Department of Computer,
Modelling, Electronic and System
Engineering, University of
Calabria, 87036 Rende CS, Italy

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Message from the Guest Editors

Foods are characterized by a wide range of mechanical properties, ranging from simple viscous liquids (e.g., water, beverages) to more structured materials (creams, pastes, doughs, gels), up to hard solids (biscuits, dry fruits). Nevertheless, most foods can be considered as complex, and often heterogenous, systems characterized by the presence of an internal structure built by the interactions among the constituent units (particles, fibres, biopolymer chains, etc.); this network affects the mechanical behaviour of foods and, therefore, the sensorial properties perceived during their consumption. For this reason, rheology is a fundamental tool in designing novel foods with the desired characteristics, avoiding an empirical approach often based on “trial and error” procedures. This Special Issue is dedicated to contributions that investigate the relationship between fundamental rheological properties, microstructure and formulation. We especially welcome papers that focus on the use of rheology in designing food systems with controlled rheological properties and contributions investigating the effects of interfacial, rheological properties in two-phase systems.



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Special Issue



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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

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.

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Contact Us

Foods Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

Tel: +41 61 683 77 34
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