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Structure-Function Relationships of Pectins in Emulsions and Gels

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Message from the Guest Editor

Pectins are complex hydrocolloids with various functionalities. Classically, they are used for their viscosity enhancing and gelling properties in foods, but they can also be applied as hydrocolloid emulsifiers, as texturing agents, as particulate matter, as encapsulants, and so on. The impact of pectin source, of the extraction process and of additional chemical and enzymatic treatments on the molecular structure of pectin needs to be understood in order to control technofunctional properties.

Furthermore, colloidal properties of pectins and interactions with other biopolymers or small molecules influence the functionality of pectins in food products. Understanding of colloidal properties and molecular interactions is crucial for controlling microstructures in emulsions and gels and final product properties.

In this Special Issue, we are looking for articles deepening the insight into structure–function relationships of pectins in food-related emulsions and gels.



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Special Issue



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Message from the Editor-in-Chief

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