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Physical Properties of Foods

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Message from the Guest Editor

There is an increasing demand by consumers for healthy and sustainable food products and process technologies leading to a paradigm shift within the food industry. Waste and side streams are currently reviewed to identify, purify, extract, and isolate valuable components for food structuring purposes. Recent research interests are mostly focusing on alternative strategies to replace traditional manufacturing approaches. In particular, plant- and algae-based proteins and polysaccharides are potential candidates to structure foods with functional properties. Understanding the interplay of these biopolymers during processing and on the final texture and sensory properties of foods is a key prerequisite for designing new products. This Special Issue tries to link scientific approaches and industrially relevant projects dealing with the structuring, texturizing and functionalizing of plant-based foods, hybrids, and analogues, respectively. Physicochemical properties of raw materials will be investigated as well as rheology and texture of final products and their link to sensorial perception and acceptance of consumers.



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Special Issue



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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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