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Food Powders: Applications and Reconstitution-Properties

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Message from the Guest Editors

Food powder both facilitates the shipping operations and makes them more profitable due to its lower volume and weight and easier handling. There are different processes for obtaining powdered food. From conventional drying to freeze-drying or spray-drying are technologies used to obtain powdered foods. The properties of the powdered product are affected both by the technique used and the conditions used in each one of them, as well as by the carrier agents that are usually used to obtain powdered foods. The properties of the powder, such as density, porosity, hygroscopicity, humidity, water absorption capacity, solubility capacity, among others, determine the use of powdered foods. Food powders could be used as rehydrated as a juice, smoothies or infusion, or to be added to desserts, dairy products, salads, ice cream, snacks among other things, and even for enriching almost any food in nutrients and bioactive compounds. This Special Issue of *Foods* intends to present applications of food powders and study the link between properties of powders and its possible applications in food industry.

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Special Issue



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Message from the Editor-in-Chief

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