



Physicochemical, Thermal, Sensorial, Nutritional, and Flow Properties During Food Processes

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Message from the Guest Editors

Dear Colleagues,

Food processing is crucial in protecting food products from alteration while also shaping their novel physicochemical and textural features. Operations such as dehydration, heat treatment, extrusion, encapsulation, and crystallization are involved. The physicochemical, thermal, flow, and sensory characteristics of foods play a significant role in determining the quality of the end products. Precise measurement of these attributes is prominent for both design and quality assurance. Every single type of food requires a unique set of characteristics. Consequently, ensuring a wide diversity of foods while maintaining their safety and unique sensory and nutritional characteristics to meet consumer demand implies strict and consistent food processing. This Special Issue explores “Physicochemical, Thermal, Sensory, Nutritional, and Flow Properties of Foods During Food Processes” and examines changes in the physicochemical, thermal, sensorial, nutritional, and rheological properties of foods during processing.

Deadline for manuscript submissions:

31 January 2025





an Open Access Journal by MDPI

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Message from the Editor-in-Chief

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