colloids and interfaces

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Food Colloids—Volume Three

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Message from the Guest Editors

Nowadays, food colloids comprise a unique biological and technological platform to address one of the major challenges of modern society, such as the development of healthier and more sustainable processed food products. Several scientific areas converge in the rational design of these products, which relies ultimately upon a deep knowledge of the molecular, physicochemical, interfacial, and colloidal properties of food ingredients, their interactions, and the dynamics of these systems. Increasing nutrient bioavailability, reducing fat intake, controlling food digestibility, and gut health, etc., are some of the challenges faced by current research in food colloids. Furthermore, advances in physicochemical and microbial effects in relation to colloidal systems and their applications in food processing and packaging can have a great impact on food quality, safety, and nutrition.

The third volume of this Special Issue is a collection of original works presented in the 19th Food Colloids Conference organized by International Hellenic University to take place on 14–18 April 2024 in Thessaloniki, Greece.