Special Issue

Advances in Food and Food By-Products Analysis: Physical Characterization and Nutrient Analysis

Message from the Guest Editor

The various properties or parameters that define the quality of food and food by-products can be divided into five groups: colour, structure, texture, rheology and interfacial properties, and composition. Various types of modern food analytical techniques have been developed, including chromatography, spectroscopy, rheological techniques, thermal methods, and sensory evaluation to meet the challenge of providing information on the diverse components of these complex food materials. These methods are useful for applications such as new product development, benchmarking, reformulation, and specification. The objective of this Special Issue is to present the procedures and analytical techniques used to analyze physical parameters and the nutrient content of food. Suggested research problems include, but are not limited to, the following topics:

- Thermal properties of food;
- Sensory evaluation techniques;
- Analysis of structure, texture, and rheology of food;
- Stability of food;
- Water activity of food.

Guest Editor

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Message from the Editor-in-Chief

As the world of science becomes ever more specialized, researchers may lose themselves in the deep forest of the ever increasing number of subfields being created. This open access journal *Applied Sciences* has been started to link these subfields, so researchers can cut through the forest and see the surrounding, or quite distant fields and subfields to help develop his/her own research even further with the aid of this multi-dimensional network.

Editor-in-Chief

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