Special Issue

Rheological Properties and Processing Performance of Gluten-Free Food

Message from the Guest Editors

The greatest influence on foods' rheological characteristics is exerted by the presence of individual components and the structure of the product based on interactions between the constituents, as well as processing conditions and subsequent storage. Rheological parameters of food to a large extent reflect the quality of food products. Their analysis is helpful for determining the optimal product recipe, production control and in creating new materials. In this Issue we invite papers concerning: Fundamental rheological properties of gluten-free foods and their constituents. Shaping the structure and texture of gluten-free foods and their consumer acceptance. Influence of rheological parameters on formulation design. Correlation between the structure of gluten-free products, their texture, and rheological properties. Changes in the structural and texture characteristics of gluten-free foods during storage. Involvement of rheological data in gluten-free food quality control and optimization. Development of new materials with required rheological quality. **Keywords** gluten-free food; rheology; texture; consumer acceptance; food product development

Guest Editors

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Deadline for manuscript submissions

closed (15 October 2020)



Applied Sciences

an Open Access Journal by MDPI

Impact Factor 2.5 CiteScore 5.5



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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 multidimensional network.

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