Special Issue

Advances in Thermal Properties of Food Products

Message from the Guest Editor

The methods of food thermal analysis are used in researching and ensuring product quality, in product development and design, testing of new materials, new recipes, and processing conditions. Modern methods of thermal analysis are a large group of methods that allow precise observation of many physical and chemical properties of food that are directly related to changes that occur during, e.g., production processes or storage. We are interested in articles that include the use of thermal analysis in food testing and analysis, including both raw substances and final food products.
Suggested research problems include, but are not limited to, the following topics:

- Thermophysical and thermochemical parameters of edible fats and oils (Cp, ΔH,tz);
- Indication of time of lipids oxidation via the PDSC method (isothermal conditions);
- Evaluation of antioxidants added to lipids;
- Identification and indication of lipid adulteration;
- Polymorphism and modification of lipids;
- Ignition temperature of heated lipids (PDSC method);
- Amorphous and crystalline state in foods;
- Thermogravimetric analysis;
- Heat capacity;
- Glass transition temperature;
- Other thermal properties of food.

Guest Editor

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Deadline for manuscript submissions

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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.

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