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Processing, Physicochemical, Structural and Functional Properties of Starch-Based Materials and Their Derived Food Products

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Message from the Guest Editors

Dear Colleagues,

Starch, the principal storage polysaccharide of most plant-originated foods, is present abundantly in a discrete and semi-crystalline granular pattern in legumes, potatoes, and cereals. Depending on the processing conditions, starch from different sources with diversified structural characteristics can be formed as a result of rearrangement in the intermolecular structure of starch granules. In contrast to the traditional purpose of processing, which is intended to increase the digestibility of food, the current tendency of food processing has been gradually switched to design palatable foods with a reduced glycemic index and improved functional properties. This Special Issue aims to provide an overview of the current and projected outcomes in the physicochemical, structural and functional properties of starch from legumes, potatoes, and cereals, as well as changes in the above properties during the processing of starch-based materials and their derived food products.

Dr. Zhen Ma
Dr. Xiaolong Wang
Guest Editors

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Message from the Editor-in-Chief

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