



*foods*



an Open Access Journal by MDPI

## Recent Developments in Evaluation of Sensory and Physical Properties of Foods

Guest Editors:

**Dr. Youngseung Lee**

Department of Food Science and Nutrition, Dankook University, Cheonan 31116, Republic of Korea

**Dr. Yoon Hyuk Chang**

Department of Food and Nutrition, Kyung Hee University, Seoul, South Korea

Deadline for manuscript submissions:

**closed (31 October 2021)**

### Message from the Guest Editors

Dear Colleagues,

Of the determinants of eating quality, it is well established that the sensory and physical properties of foods are two of the most important factors dictating consumer eating satisfaction. Sensory properties including color, flavor, and texture are major factors affecting quality perception and consumer palatability of foods. Such physical properties as thermal, mechanical, and rheological properties are intrinsically accounted for in the composition and structure of foods and are important parameters in determining product quality. The achievement of ideal sensory and physical properties is consequently an essential process for success in new product development. A comprehensive understanding of how the sensory and physical properties of foods are related should be accordingly warranted. This Special Issue would welcome any manuscripts that deal with recent findings in evaluating the sensory and physical properties of foods.

Dr. Youngseung Lee  
Dr. Yoon Hyuk Chang  
*Guest Editors*



[mdpi.com/si/70758](https://mdpi.com/si/70758)

# Special Issue



*foods*



an Open Access Journal by MDPI

## Editor-in-Chief

### Prof. Dr. Arun K. Bhunia

1. Department of Food Science,  
Purdue University, West  
Lafayette, IN, USA

2. Department of Comparative  
Pathobiology (Courtesy), Purdue  
University, West Lafayette, IN,  
USA

## Message from the Editor-in-Chief

*Foods* (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

## Author Benefits

**Open Access:** free for readers, with **article processing charges (APC)** paid by authors or their institutions.

**High Visibility:** indexed within **Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.**

**Journal Rank:** JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

## Contact Us

---

*Foods* Editorial Office  
MDPI, St. Alban-Anlage 66  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
[www.mdpi.com](http://www.mdpi.com)

[mdpi.com/journal/foods](http://mdpi.com/journal/foods)  
[foods@mdpi.com](mailto:foods@mdpi.com)  
[X@Foods\\_MDPI](https://www.instagram.com/Foods_MDPI)