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Advancing the Investigation of Viscoelastic Properties of Gluten and Dough

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Message from the Guest Editor

Dear Colleagues,

The quest for methods to investigate the viscoelastic properties of dough and wheat has evolved from empirical to fundamental methods. At every stage, the wheat-user community has learned to extract information and correlate it to baking performance. Since every bakery product and its process has specific demands, the data generated is taken within this context and used as an overall reference for a wide comparison in the wheat industry and academia. At this time, the technology of an ideal test that could provide an accurate prediction of the performance of the wheat as the raw material for particular bakery products is still far from being attained.

It is my pleasure to invite the community of researchers in the area of viscoelastic properties of biopolymers, gluten, and dough to put forward their most advanced hypotheses, tested and in the process of being tested, within the limitations of our current level of technology. Original papers and reviews are welcome.

Prof. Dr. Patricia Rayas-Duarte
Guest Editor



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Special Issue



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Message from the Editor-in-Chief

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