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Effects of Processing on Physical, Rheological and Microstructural Properties of Food

Guest Editors:

Dr. George Cavender

Food, Nutrition, and Packaging
Sciences Department, Clemson
University, 105 Sikes Hall,
Clemson, SC 29634, USA

Dr. Jooyeoun Jung

Department of Food Science and
Technology, Oregon State
University, 3051 SW Campus Way,
Corvallis, OR 97331, USA

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Message from the Guest Editors

Dear Colleagues,

Food processing can have a variety of effects on the physical properties of foods, some of which are desirable, while others less so. As new processes are developed and traditional ones are combined in the hope of addressing food safety or other challenges, it is doubly important to understand how the properties of the food will be affected, and how these changes can be managed to the greatest benefit. This understanding opens many doors, not only to adapt processes that might mitigate or reduce the changes, but also to potentially leverage the changes for improved functional utility.

For this Special Issue, we invite investigators to contribute original research and review articles that assess and describe changes in the physical, rheological, and/or microstructural properties of food and/or food ingredients brought about by processing. We especially welcome articles which examine the underlying relationships between microstructure and physical properties, as well as those that also explore how those changes might affect organoleptic and/or functional properties.

Dr. George Cavender

Dr. Jooyeoun Jung

Guest Editors



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Special Issue



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Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science,
Purdue University, West
Lafayette, IN 47907, USA

2. Department of Comparative
Pathobiology, Purdue University,
West Lafayette, IN 47907, 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.

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Contact Us

Foods Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

Tel: +41 61 683 77 34
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