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Starch: Properties, Processing, and Functionality in Food Systems

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Message from the Guest Editors

Starch is a versatile material. Its significance reaches far beyond its original biological role of storage material for plants and the primary source of calories in human nutrition. In modern food technology, starch has application as both an invaluable texture-forming agent and a component used to control the nutritional value of food. In its native form, it is mainly a raw material for the production of a number of products, especially through hydrolysis. However, the technological versatility of starch is a result of developments in modification processes. Moreover, starch is often used as a stabilizer. The preparation of the material for this application usually involves chemical reactions. As chemically modified starches are a specific group of food additives, the safety of consumers is of interest to scientists.

In this Special Issue of Foods, we would like to provide up to date information regarding the most important achievements and the main challenges in starch science and technology. We welcome both original research and review articles focused on starch: its structure, physicochemical properties, processing, and nutritional value.



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Special Issue



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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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