

Special Issue

Changes in Starch during Food Processing: Current Status and Future Directions

Message from the Guest Editor

Starch is an important functional component in many foods. However, due to certain deficiencies in starch itself, the food industry utilizes various processing techniques to alter the matrix of foods. Different processing methods have different mechanisms of action, leading to different changes in starch structure at different levels, resulting in products with different physicochemical, organoleptic and nutritional properties. Understanding these molecular and physicochemical changes and their relationship to the behaviour of starch in the human gut can be used to create higher-quality and healthier foods. Moreover, most studies on starch food processing have been limited to the processing of single components of starch. These results do not adequately reflect the effects of actual processing on the structure and properties of starch in complex food matrices consisting of carbohydrates, proteins, lipids and other components. Thus, it is crucial to explore the interactions between different food components in practical food processing applications. Moreover, the links between processing technology, starch structure, food quality and digestibility need to be established.

Guest Editor

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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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