

Special Issue

Advance in Starch Chemistry and Technology

Message from the Guest Editors

Starch is essential in the human diet and fundamental to the food system due to its availability, cost-effectiveness, and biodegradability. Advanced green methods, such as ultrasound, microwave, extrusion, plasma treatment, high-pressure processing, etc., are increasingly favored over traditional methods for their ability to modify starch structures effectively. These methods facilitate desired functionalities and promote starch interactions with other food components including lipids, proteins, or polyphenols, leading to healthier starch-rich foods. Therefore, this issue encourages submissions on starch processing, including the development of modified or resistant starch using new technologies. Furthermore, the topics relevant to the formation of anti-digestion V-type starch, studies on molecular mechanisms of structure–function relationship, the development of new starch-based products with superior sensory properties, biodegradable or sustainable food packaging applications of starch, and other interesting findings highlighting the advances in starch chemistry and technology are also welcome.

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About the Journal

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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