

Special Issue

Starch Modifications: Physicochemical and Enzymatic Properties

Message from the Guest Editors

Starch is popular due to its low cost, biodegradability, renewability, and easy availability. However, starches from different sources have varying properties, such as physicochemical, rheological, thermal, and retrogradation. This has led to a growing demand for starch with specific functionality as additives in food systems. To address this, modifications can be made to native starch through chemical, physical, or enzymatical processes. Modified starches exhibit improved paste clarity, texture, film formation, adhesiveness, as well as reduced retrogradation and gelling tendencies. Current research is focused on developing innovative forms of modified starches with unique physicochemical and enzymatic properties. These advancements in the field will have significant implications for starch modification research, applications, and industry.

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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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