Special Issue

Starch Structure and Function in the Context of Functional Foods Development

Message from the Guest Editors

Starch, a major source of dietary carbohydrates, is crucial for food texture, stability, and nutritional value. Understanding the structure–function relationships in starch is essential for developing functional foods with enhanced benefits, such as optimal gelatinization and retrogradation properties, delayed digestion, controlled glycemic response, and prolonged satiety. This Issue invites innovative research and comprehensive reviews that explore how modifications to starch can enhance its functionality, improve nutritional profiles, and contribute to health-promoting foods. We encourage studies that examine the impact of processing techniques on starch structure and properties, aiming to optimize its applications in functional foods. Additionally, special interest will be given to different types of functional starch, such as resistant starch, which offers unique health benefits. By focusing on these advancements, this Special Issue seeks to provide valuable insights into the role of starch in driving the future of functional food development, ultimately contributing to better health outcomes and dietary innovations.

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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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