

Special Issue

Food and Rheology

Message from the Guest Editors

The universe of rheology is inherent to several disciplines and is closely related to food, alerting us to many situations and helping us solve problems and find paths to discoveries. To this end, there are a variety of mechanisms available that we can utilize, the studies of which began in the foundations of physics and have evolved until today. A rheometer is necessary to describe the flow behavior of a sample throughout its entire length. Several types of equipment and techniques are available according to interest. Therefore, it is a pleasure to invite you to participate in the Special Issue of *Foods*, focusing on rheology and its various applicabilities when it comes to food. We have an application of rheology for the entire production chain; our experts understand this well. There are possibilities to link rheology with sustainability and upcycled food materials, as well as bakery rheology and dough applications. In this issue, all topics relating to rheology are welcome.

Guest Editors

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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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