Special Issue

Processing, Physicochemical, Structural and Functional Properties of Starch-Based Materials and Their Derived Food Products

Message from the Guest Editors

Starch, the principal storage polysaccharide of most plant-originated foods, is present abundantly in a discrete and semi-crystalline granular pattern in legumes, potatoes, and cereals. Depending on the processing conditions, starch from different sources with diversified structural characteristics can be formed as a result of rearrangement in the intermolecular structure of starch granules. In contrast to the traditional purpose of processing, which is intended to increase the digestibility of food, the current tendency of food processing has been gradually switched to design palatable foods with a reduced glycemic index and improved functional properties. This Special Issue aims to provide an overview of the current and projected outcomes in the physicochemical, structural and functional properties of starch from legumes, potatoes, and cereals, as well as changes in the above properties during the processing of starch-based materials and their derived food products.

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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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