

Special Issue

Research on the Structure and Physicochemical Properties of Starch

Message from the Guest Editors

Starch, a naturally occurring macromolecule with a semi-crystalline structure, finds extensive use in the food industry, such as thickeners, binding agent, and component of food. During processing, the disruption and reformation of starch crystal structures significantly impact the properties of starch-based products. Analyzing the structural changes of starch crystals at multiple scales is crucial for regulating the properties of starchy products. Given the aforementioned background, we propose a special issue dedicated to the discussion of the structure and recrystallization mechanism of starch. In this Special Issue, original research articles and reviews are welcome. Research areas may include (but not limited to) the following: (1) characterization and modification of starch structure; (2) effects of processing methods and storage conditions on the crystal formation of starch; (3) correlation analysis of texture characteristics and structure of starch-based products. All submissions for the Special Issue are welcome, on the condition that the article's topic is within the scope and meets the requirements of *Foods*.

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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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