

## Special Issue

# Advances in the Innovative Development and Quality Improvement for Bakery Products

### Message from the Guest Editors

Globally, bakery products have been playing a remarkable role in the food market. To improve their overall quality and health benefits, an innovative development of dough and batter has been proposed by incorporating the functional components into their formulation, and also precisely regulating the processing conditions. Changes in the rheological and microstructural properties of dough and batter during processing have been proven to significantly affect the textural and sensory characteristics of final products. Particularly, the intermolecular interactions between biopolymers, i.e., proteins, dietary fibre, starch, and other non-starch polysaccharides, in the dough and batter system, have been attracting an incredible amount of research interests to better understand the ingredient and processing effects on the consumer acceptability of bakery products. As such, we suggest the topic "Advances in the innovative development and quality improvement for bakery products" for our colleagues to present their research work; this will benefit the food industry by providing a practical guidance on the high-quality production of baked goods.

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### Deadline for manuscript submissions

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## Foods

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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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