

Special Issue

Sensory Evaluation and Physicochemical Characterization of New Functional Food

Message from the Guest Editors

Recently, there has been an increased consumer demand for functional food, as such food provides health benefits beyond its nutritional characteristics and represents a growing segment of the food industry. Indeed, functional food represents a promising vehicle for nutrients and bioactive compounds, including antioxidants, vitamins, proteins, minerals, etc. Moreover, consumers look for specific functionality that matches their needs and lifestyles (heart performance, immune system, antioxidant capacity, etc.), making the development of new products with these properties necessary. Incorporation of a new ingredient the modification of the manufacturing process might cause different effects, so proper physicochemical characterization of these new products is required. Furthermore, the search for innovative functional food which are palatable and well as nutritionally adequate is required. In this regard, special attention must be paid to the sensory properties of such food to achieve acceptance by consumers.

Guest Editors

Dr. Ana Belen Diaz

Department of Chemical Engineering and Food Technology, Faculty of Sciences, Agrifood Campus of International Excellence (CeIA3), University of Cádiz, 11510 Puerto Real, Spain

Dr. Cristina Lasanta

Department of Chemical Engineering and Food Technologies, Faculty of Sciences, University of Cádiz, Cádiz, Spain

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Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

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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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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