

Special Issue

Starch: Structure, Properties, Processing and Function in the Food Industry

Message from the Guest Editors

Starch is the second-most abundant biomass material used by plants and algae as an energy reserve. In the food industry, starches serve as the main constituent of staple food such as pastries, crackers, noodles, bread, and pasta. Additionally, native and modified starches are widely used as bulking agents, gelling agents, thickeners, water retention agents, colloidal stabilizers, bioactive carriers, etc. Starches from different botanical sources may be applicable for different uses. In this context, we invite authors to contribute to this Special Issue with articles related to the structure, properties, and modifications of starches and their applications in the food industry.

Original papers and reviews that focus on, but are not limited to, the following topics are welcome: 1) structures and properties of starches from nonconventional sources; 2) novel techniques for the modification of conventional starches with tailored functionalities; 3) emerging technologies for the production and quality improvement of starchy foods; 4) steering the nutritional properties of starchy foods or designing low-GI starchy foods.

Guest Editors

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Deadline for manuscript submissions

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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.

Editor-in-Chief

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