

Special Issue

Microbial Exopolysaccharides in Foods: New Aspects of the Interplay between Structure and Function, and Implications on Product Quality

Message from the Guest Editors

Extracellular polysaccharides (EPS) that are produced in situ during fermentation significantly affect the microstructure of the respective products, and properties that are linked to microstructure such as rheology or water-binding capacity. The aim of this Special Issue is to collect contributions deriving from complementary expertise concerning the interplay between the specific structural features of EPS and the related impact on foods. In addition, fermentation and production steps to control effects, and trends or current strategies to utilise microbial exopolysaccharides shall be addressed.

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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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