

Special Issue

Food Hydrocolloids Science

Message from the Guest Editors

Hydrocolloids are broadly used in food design and development due to their diverse functionalities. On the one hand, hydrocolloids have different functional properties that notably influence the rheological, textural, and organoleptic properties, as well as the stability, of food products. In this regard, they can be used as gelling agents, thickeners, emulsifiers, and foam stabilizers, to inhibit the formation of ice and sugar crystals and to control the release of different compounds (e.g., flavours). On the other hand, the role of hydrocolloids as dietary fibre is an area of increasing importance due to the associated nutritional benefits. Additionally, the structural interactions between hydrocolloids and other components of food can influence the bioaccessibility of healthy compounds in food and therefore impact the diet–health relationship. Therefore, this Special Issue focuses on rheological, structural, and organoleptic properties; techno-functional properties; modification of hydrocolloid functionality; hydrocolloids from non-traditional sources (by-products, insects, algae...); health aspects; and applications of hydrocolloids in the food industry.

Guest Editors

Prof. Dr. Isabel Hernando

Food Technology Department, Universitat Politècnica de València, Valencia, Spain

Prof. Dr. Amparo Quiles

Univ Politecn Valencia, Dept Tecnol Alimentos, Camino Vera S-N, E-46022 Valencia, Spain

Deadline for manuscript submissions

closed (30 December 2024)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/106580

Foods

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

mdpi.com/journal/

[foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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

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

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).