

Special Issue

Food Microstructure and Its Relationship with Quality and Stability

Message from the Guest Editors

Many attributes of foods are determined not only by their composition but also by the spatial arrangement of the components within the food products. Food microstructure has an impact on the mechanical properties, texture, flavour, melting properties, quality, stability and bioavailability of nutrients. Therefore, understanding the relationship of food microstructure with these various attributes is essential for a rational food product design. An effort to develop new tools to obtain more accurate structural information of foods on different size scales is encouraged, as it will accelerate progress in the field. On the other hand, food matrices are intrinsically dynamic systems, so studying the changes on food microstructure during processing, storage or consumption is crucial to fully understand all aspects of product quality and stability. This Special Issue is dedicated to the study of the links between the microstructure of food products and their quality and stability and how the microstructural information can be used to explain or even predict food behaviour.

Guest Editors

Dr. Laura G. Gómez-Mascaraque

Teagasc Food Research Centre, Moorepark, Fermoy, Co., Cork, Ireland

Dr. Antonio Martínez-Abad

CSIC - Instituto de Agroquímica y Tecnología de los Alimentos (IATA),
Food Safety and Preservation Department, Valencia, 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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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

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