

Special Issue

Advances in Food Polymers and Colloids: Processing and Applications

Message from the Guest Editors

Food colloids encompass a wide range of biopolymers, such as polysaccharides, proteins, and/or their complexes with other natural ingredients. Through cutting-edge processing techniques, such as microfluidics, emulsification, and controlled release, researchers have harnessed the power of these food polymers and colloids to create novel textures, flavors, and nutritional profiles. The relationships between the structures, i.e., conformation, charge density and molecular weight, and the functions of polymers and colloids, are extensively under investigation, yet remain less recognized. Therefore, in this Special Issue of *Foods*, we encourage the submission of manuscripts focusing on all aspects of food polymers and colloids: physicochemical properties including gelation, rheology, syneresis, and lubrication; interfacial properties including the stabilization of dispersions, emulsions, and foams; the encapsulation and controlled release of bioactive compounds; health efficacy, particularly with regard to the role of hydrocolloids as functional ingredients to modulate the gastrointestinal fate of foods; and industrial applications in the food industry and other related fields.

Guest Editors

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Deadline for manuscript submissions

closed (30 November 2024)



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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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