

Special Issue

Research Progress in Molecular Characteristics and Structure of Food

Message from the Guest Editors

A deep understanding of the molecular characteristics and structure of food products is a key element for predicting and optimizing the quality and properties of the final product. The interaction between food components such as proteins, lipids, and carbohydrates at the molecular level, as well as the structure and de-structure of food matrices such as amorphous substances, crystals, hydrocolloids, nanoparticles, emulsions, and gels, significantly affect the processing and functionality of food products. It has been recognized that modern analytical techniques and methods, such as hybrid microscopy, nano- and microvideo microscopy, and advanced light scattering, allow visualization and quantification of the macroscopic processes at the micro- and nanolevels and provide faster and cheaper results compared with classical methods. However, these methods are still not common in the classical approaches of food science. Thus, a systematic and comprehensive analysis of the interactions between food components and the structure of food materials using modern methods will be of great help and will promote food and dairy products, as well as their producers and end users.

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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