

Special Issue

Nanotechnology and Biophysics with Applications in Food Science

Message from the Guest Editor

One of the main challenges for the food industry is to develop functional and safe foods with a low environmental impact. Food is a complex biological system, consisting of molecules with nutritional and/or health properties, such as proteins, peptides, lipids, carbohydrates, vitamins, fibers, and minerals. This Special Issue titled “Nanotechnology and Biophysics with Applications in Food Science” will address questions concerning the physical, chemical, and microstructural properties of food materials. The key areas of interest include the following food properties: Chemical and physico-chemical characterization; Interfacial properties: dispersions, emulsions, and foams; Rheological approaches; Encapsulation and controlled release properties; Manipulation of biochemical and biological properties of molecules via green approaches.

Guest Editor

Dr. Federico Casanova

Food Production Engineering, DTU Food, Technical University of Denmark, Dk-2800 Lyngby, Denmark

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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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