

## 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.

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### Guest Editor

Dr. Federico Casanova

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### Deadline for manuscript submissions

closed (20 February 2021)



## Foods

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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.

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### Editor-in-Chief

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