

Special Issue

Recent Developments in Evaluation of Sensory and Physical Properties of Foods

Message from the Guest Editors

Of the determinants of eating quality, it is well established that the sensory and physical properties of foods are two of the most important factors dictating consumer eating satisfaction. Sensory properties including color, flavor, and texture are major factors affecting quality perception and consumer palatability of foods. Such physical properties as thermal, mechanical, and rheological properties are intrinsically accounted for in the composition and structure of foods and are important parameters in determining product quality. The achievement of ideal sensory and physical properties is consequently an essential process for success in new product development. A comprehensive understanding of how the sensory and physical properties of foods are related should be accordingly warranted. This Special Issue would welcome any manuscripts that deal with recent findings in evaluating the sensory and physical properties of 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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