

Special Issue

Food Powder Properties and Influencing Factors

Message from the Guest Editor

Food powders represent a large proportion of the total processed food in the world. There are several reasons for this, such as extended shelf-life, facilitated transport and usage convenience, relatively high stability, and the possibility of a high rate of production. The preservation of excellent functional properties strongly depends on powder processing parameters and storage conditions. For example, an increase in water content during storage causes powder adhesion through the powder particle surfaces leading to powder caking, loss of flowability, and loss of solubility, which affect the quality of the final product. Thus, much attention must be paid to understanding particulate food systems and how intrinsic and extrinsic factors can influence them. This involves the control of the surface and internal structures of powder particles. This Special Issue focuses on particle structure and surface characterization, chemical and physicochemical characterization, powder rheological properties, powder reconstitution behavior and the factors (temperature, relative humidity, duration, light exposure, vibrations, etc.) impacting their functionality.

Guest Editor

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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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