

Special Issue

Recent Advances and Future Perspectives of Starch and Non-Starch Carbohydrates in Food Applications

Message from the Guest Editor

Conventionally, starch and non-starch carbohydrates have been used in the food industry due to their thickening, binding, gelling, baking, and texturing properties. In recent years, these macromolecules have been used to develop new structures with potential food and packaging applications; hence, macromolecules have been proposed to develop Pickering emulsions, aerogels, oleogels, and packaging materials. In addition, new food ingredients have been developed by stabilizing macromolecules with phenolic compounds. Similarly, recent studies have suggested the use of some macromolecules as ingredients to manufacture low-glycemic and fat-replace ingredients in food formulation, as well as in 3D food printing applications. This Special Issue encourages submitting original research papers and reviews focusing on the use of starch and non-starch carbohydrates to structure advanced materials with potential food applications.

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.

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