

Special Issue

Applications of Hydrocolloids for Food Product Development

Message from the Guest Editors

Hydrocolloids are a typical form of soft matter that are becoming popular candidates for smart, functional materials in food and biological applications. They have several design trends for food applications, including the modification of textural and sensory properties, the development of 3D printing, the construction of fat replacers, assistance in dysphagia management, the encapsulation of bioactive components, and fabrication of edible and antibacterial coatings. The Special Issue invites the submission of research and review papers focused on the discovery, preparation, characterization, and functional application of hydrocolloids for food product development. Topics of interest include the following:

- Innovative methods for the extraction and purification of hydrocolloids
- The structural and functional characterization of hydrocolloids
- Applications of hydrocolloids in food processing, stabilization, and preservation
- The potential for developing functional foods

Guest Editors

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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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