

Special Issue

Structural, Physicochemical, Rheological and Digestive Characteristics of Starchy Sources for Applications in Functional Foods

Message from the Guest Editor

Starch is the main biopolymeric constituent of the human diet. Isolated starch and starchy sources are typically used to impart desirable physicochemical, functional, and rheological characteristics to target starchy foodstuffs. With this in mind, and promoting novel healthy foods in terms of caloric control, insulin response and reduction of cardiovascular risks, the study of the structure–functionality relationship and/or the structure–digestibility relationship of starch and its derivatives is crucial. In this regard, this Special Issue aims to collect original contributions on the advances of starchy sources for the manufacture of functional foodstuffs.

Guest Editor

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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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