Special Issue

Starches: From Structure to Functional Properties

Message from the Guest Editor

Starch is the major component of cereal and tuber crops, and it is also an important material for food industries. Currently, two main factors, good eating and cooking qualities and high nutritional values (including low GI), are considered to be essential qualities for starchy food. However, many studies have shown that these two qualities attribute to almost contrary starch structure and properties, and it is a big challenge to breed new crops or produce new foods which are both tasty and healthy. Therefore, a better understanding of starch's structure and its functional properties relationships is crucial. Starch contains multiple complex levels of structures, which play important roles in determining starch's functional properties, such as pasting and thermal properties, digestibility, appearance, texture, and sensory aspects. Advanced analysis technology and data interpretation methods have also been developed recently for obtaining better and accurate structure and property information. Understanding starch better will help improve both farming and the food industry in the future.

Guest Editor

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Deadline for manuscript submissions

20 January 2026

MDPI

Foods

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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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