

Special Issue

Fats and Fats-Substitutes in Food Formulations: Physicochemical and Technological Impact

Message from the Guest Editors

Designing healthier lipid formulation is one of the most important current approaches for the development of potential functional foods.

In the last few years, numerous researchers have attempted to optimize the amounts of lipids and the fatty acid profiles of various products in order to achieve a more convenient composition related to nutrient intake goals. Some lipids may also be replaced in foods by selected ingredients that provide some fat-like attributes. Both fat substitutes and fat mimetics have the function to deliver healthier food formulations. In any case, fat substitution is very hard to achieve, as fats provide unique characteristics such as creaminess, aroma, palatability and optimal texture.

This Special Issue aims at collecting research papers or review papers dealing with processing strategies for the development of healthier lipid products, looking at the different fat substitutes and fat mimetics, added to various products as saturated fat replacers. Particular interest will be given to the composition, stability, physicochemical, sensory and technological properties of the new lipid materials being used in food processing and formulations.

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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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