

Special Issue

Structure-Function Relationships of Pectins in Emulsions and Gels

Message from the Guest Editor

Pectins are complex hydrocolloids with various functionalities. Classically, they are used for their viscosity enhancing and gelling properties in foods, but they can also be applied as hydrocolloid emulsifiers, as texturing agents, as particulate matter, as encapsulants, and so on. The impact of pectin source, of the extraction process and of additional chemical and enzymatic treatments on the molecular structure of pectin needs to be understood in order to control technofunctional properties. Furthermore, colloidal properties of pectins and interactions with other biopolymers or small molecules influence the functionality of pectins in food products. Understanding of colloidal properties and molecular interactions is crucial for controlling microstructures in emulsions and gels and final product properties. In this Special Issue, we are looking for articles deepening the insight into structure–function relationships of pectins in food-related emulsions and gels.

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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