

Special Issue

Physicochemical and Sensory Evaluation of Grain-Based Food

Message from the Guest Editors

Consumers are increasingly demanding more sources of plant-based nutrition, and the food industry is responding by developing novel foods with grain-based ingredients. This Special Issue of *Foods* aims to present the latest research on the physicochemical and sensory evaluation of plant-based alternatives to dairy, eggs and meat made with grains. Product categories include beverages, fermented beverages, dressings, bakery items and plant-based meats. Ingredients considered include, but are not limited to, protein concentrates and isolates, fibres, starches and enzymes. Particular emphasis will be given to potential applications of upcycled ingredients such as legume water, okara, spent grains and by-products of the starch industry and protein isolation. Physicochemical evaluation encompasses determination of the functionality of ingredients (foaming, emulsifying and thickening), texture analysis, rheology (viscosity, pasting properties), thermal properties (thermogravimetric analysis and differential scanning calorimetry), water mobility (nuclear magnetic resonance) and image analysis. Sensory evaluation includes both trained panels and consumer preference.

Guest Editors

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Deadline for manuscript submissions

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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.

Editor-in-Chief

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