

Special Issue

Food Polysaccharides and Their Links to Applications in Improving Food Textures and Eating Quality

Message from the Guest Editors

Food polysaccharides refer to the no-starch carbohydrates approved for industrial usage in food products with multiple functions. Both the intrinsic molecular characteristics and the extrinsic environmental factors significantly affect the physicochemical properties of polysaccharides, including the rheological properties, surface activity, and gelation induced by the freeze-thawing method. Food polysaccharides improve the quality, texture, mouthfeel, and flavor of food materials. They link to applications in improving the textural attributes of numerous food products, including emulsion-based foods, low calorie foods, restructured foods, frozen foods, as well as wheaten foods. This Special Issue invites papers in the following areas:

- Structure and functionality of food polysaccharides from plants, microorganisms, and seafoods;
- Characterization of interaction of polysaccharides with other food components including proteins and lipids;
- New methods to evaluate the texture and eating quality of food containing polysaccharides;
- Developing attractive strategies to improve food textures and eating quality by supplementing food polysaccharides.

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.

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