

Special Issue

Food Powders: Applications and Reconstitution-Properties

Message from the Guest Editors

Food powder both facilitates the shipping operations and makes them more profitable due to its lower volume and weight and easier handling. There are different processes for obtaining powdered food. From conventional drying to freeze-drying or spray-drying are technologies used to obtain powdered foods. The properties of the powdered product are affected both by the technique used and the conditions used in each one of them, as well as by the carrier agents that are usually used to obtain powdered foods. The properties of the powder, such as density, porosity, hygroscopicity, humidity, water absorption capacity, solubility capacity, among others, determine the use of powdered foods. Food powders could be used as rehydrated as a juice, smoothies or infusion, or to be added to desserts, dairy products, salads, ice cream, snacks among other things, and even for enriching almost any food in nutrients and bioactive compounds. This Special Issue of *Foods* intends to present applications of food powders and study the link between properties of powders and its possible applications in food industry.

Guest Editors

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Deadline for manuscript submissions

closed (1 July 2023)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/116877

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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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