

Special Issue

Rheological Aspects regarding the Development of Novel Food and Beverages

Message from the Guest Editors

Many current consumers are demanding healthier and novel foods as the preferred options in their personal nutrition. This Special Issue is focused on new methods used in the development of novel food and beverages from different types of food sources. Advanced technologies such as ultrasound, chromatography, and spectroscopy have been employed in the analysis and quality assessment of these new products. In particular, this Special Issue emphasizes the evaluation of novel foods from a rheological perspective. In this sense, we welcome studies discussing novel and traditional characterization techniques from the perspectives of rheology, food safety, sustainability, process engineering, (bio)chemical changes, and sensory issues, among others. We kindly encourage you to submit a manuscript(s) for this Special Issue. Submissions can cover the following topics (but are not limited to them): (i) development of potential functional foods; (ii) rheological analysis of novel food products; (iii) comparison between the rheological and texture properties of foods and beverages; and (iv) use of wastes and by-products for the development of novel foods and beverages.

Guest Editors

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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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