

Special Issue

Starch Modification: New Strategies, Techniques and Applications

Message from the Guest Editors

Starch is one of the most popular food ingredients and is an attractive natural biodegradable material. Various starch modification techniques have been developed in both food and non-food industries. For example, resistant starch has various functions including the regulation of blood sugar level and prevention of cardio-cerebrovascular diseases. On the other hand, starch-based materials have attracted a great deal of attention because of their low cost and ability to be processed with conventional plastic processing equipment. Furthermore, the study of the unique microstructures of different starches and their multiphase transitions during thermal processing have increased fundamental knowledge of polymeric science. Improving properties and performances of starch-based products is an ongoing challenge due to various new applications. To address these challenges and explore new application areas, some new strategies and techniques must be studied and developed. This Research Topic aims to present advances in new technologies and developments in both fundamental and applied aspects.

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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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