# Special Issue

# Rheological Properties of Food Products

## Message from the Guest Editors

The present Special Issue of *Processes* aims to delve into the fundamental and empirical rheological changes in food systems induced by applied processing techniques and the inclusion of novel ingredients. Research areas may include, but are not limited to, the following topics:

- Empirical and fundamental dough rheology;
- Rheological properties of spreads;
- Rheological properties of food emulsions;
- Rheological properties of dairy products;
- 3D printable food matrixes and their rheological characteristics;
- Rheological properties of dietary fibres and their impact on the rheology of food systems:
- Rheological properties of hydrocolloids and their impact on the rheology of food systems.

We invite you to share your insights and breakthroughs on the contribution of rheological measurements in addressing the current challenges of sustainable production of food products with diverse functionality by submitting an original research article or review paper.

#### **Guest Editors**

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## Deadline for manuscript submissions

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## Message from the Editor-in-Chief

You are invited to contribute either a research article or a comprehensive review for consideration and publication in *Processes* (ISSN 2227-9717). *Processes* is published in open access format – research articles, reviews, and other content are released on the internet immediately after acceptance. The scientific community and the general public have unlimited, free access to the content. As an open access journal, *Processes* is supported by the authors and their institutes through the payment of article processing charges (APCs) for accepted papers. We would be pleased to welcome you as one of our authors.

#### Editor-in-Chief

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