

Special Issue

Food Hydrocolloids: Structure, Properties and Application

Message from the Guest Editors

Hydrocolloids are widely used in the food industry to perform a number of functions, such as gelling, thickening, stabilizing foams, emulsions and dispersions, inhibiting ice and sugar crystal formation, and the controlled release of flavors. Even though they are often present in small amounts, i.e., at concentrations of less than 1%, they can have a remarkable influence on the rheological and textural properties of food products. Additionally, their properties are closely related to hydrocolloid structure and intermolecular interactions, and the role of hydrocolloids as dietary fiber is an area of increasing importance due to the associated nutritional benefits. The relationship between physicochemical properties and health outcomes has been highlighted in recent years, and the related field of study has become a research hotspot in academic circles. Therefore, this Special Issue focuses on structure, chemical and physicochemical characterization, rheological properties, interfacial properties, film forming properties, health, and the application of food hydrocolloids.

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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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