

## Advances in Chemistry, Analysis and Design of Food Products and Processes

# CALL FOR PAPERS

Foods have an extremely complex composition and during preparation, processing, storage and distribution may undergo various changes and be exposed to different environmental conditions, all of which could lead to the new food compound formation and affect quality. This Special Issue aims at linking aspects of chemistry, physical chemistry, microbiology and engineering to the structuring, functionality and physicochemical properties related to the development and processing of foods. Hence, characterization of foods, its components and functional constituents with reference to handling, effects of processing on functionality (properties - constituents) and product quality of food products will be considered. The understanding of the interaction of various components during processing and storage, with food properties, both physical-chemical (texture, structure, physical) and sensory is a prerequisite for the development and design of innovative products and processes. Foods need to be of high nutritional quality and promote human health and having, at the same time, a pleasant taste, texture and mouth-feel and ought to be digested through the gastrointestinal system passage; all these requirements are strongly connected with the composition and properties of foods. As the question remains on how these properties and parameters affect acceptance, preference and choice of foods, it is vital to explore how one can utilize these factors in designing new products and processes, in order to meet the demands of both food industry and food consumers.

Therefore, we are expecting contributions within the aspects of this topic, and especially in the determination of various factors, interactions, and their relationship and effects on designing and processing as well as on overall acceptance of foods.

We encourage authors to submit original Research and/or Review articles to publish in this special topic volume. [Guidelines for Authors](#) and other details are available on the journal's [webpage](#).

### Potential topics include but are not limited to the following:

- Chemical reactions in foods - analytics and compounds.
- Food structure and quality.
- Advances in food processing technologies.
- Food physical chemistry.
- Food properties.
- Novel and emerging food processing and engineering techniques.
- Specific food products.
- Health-promoting foods.
- Functional foods.

Authors can [Submit](#) their manuscripts through the SciPress Online Publishing System.

Following acceptance, a paper will normally be published in the special issue.

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