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## Food Hydrocolloids Science

Collection Editors:

**Prof. Dr. Isabel Hernando**

Food Technology Department,  
Universitat Politècnica de  
València, Valencia, Spain

**Prof. Dr. Amparo Quiles**

Univ Politecn Valencia, Dept  
Tecnol Alimentos, Camino Vera  
S-N, E-46022 Valencia, Spain

### Message from the Collection Editors

Hydrocolloids are broadly used in food design and development due to their diverse functionalities. On the one hand, hydrocolloids have different functional properties that notably influence the rheological, textural, and organoleptic properties, as well as the stability, of food products. In this regard, they can be used as gelling agents, thickeners, emulsifiers, and foam stabilizers, to inhibit the formation of ice and sugar crystals and to control the release of different compounds (e.g., flavours). On the other hand, the role of hydrocolloids as dietary fibre is an area of increasing importance due to the associated nutritional benefits. Additionally, the structural interactions between hydrocolloids and other components of food can influence the bioaccessibility of healthy compounds in food and therefore impact the diet–health relationship.

Therefore, this Special Issue focuses on rheological, structural, and organoleptic properties; techno-functional properties; modification of hydrocolloid functionality; hydrocolloids from non-traditional sources (by-products, insects, algae...); health aspects; and applications of hydrocolloids in the food industry.



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### Prof. Dr. Arun K. Bhunia

1. Department of Food Science,  
Purdue University, West  
Lafayette, IN, USA

2. Department of Comparative  
Pathobiology (Courtesy), Purdue  
University, West Lafayette, IN,  
USA

## 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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**Journal Rank:** JCR - Q1 (*Food Science & Technology*) / CiteScore - Q1 (*Health Professions (miscellaneous)*)

## Contact Us

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*Foods* Editorial Office  
MDPI, St. Alban-Anlage 66  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
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