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Processing and Utilization Technology of Root and Tuber Food

Guest Editors:

Prof. Gang Liu

Lanzhou Institute of Chemical
Physics, Chinese Academy of
Sciences, Lanzhou, China

Prof. Huachun Guo

College of Agronomy and
Biotechnology, Yunnan
Agricultural University, Kunming,
China

Prof. Fankui Zeng

Lanzhou Institute of Chemical
Physics, Chinese Academy of
Sciences, Lanzhou, China

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Message from the Guest Editors

With our aging population and the increasing attention on health, the processed products of roots and tubers will be diversified in the future. The formation mechanism of texture, flavor and color of root and tuber foods is inseparable from various physical, chemical and biological reactions of major nutrients such as proteins, carbohydrates, lipids and functional phytochemicals during food processing. Studying the content and structural changes of various nutrients during steaming, baking, frying and other processing procedures is helpful to explain the interaction of various main food nutrients and typical exogenous ingredients/processing AIDS in the procedure of processing, and to clarify the mechanism of their influence on digestion, absorption, metabolism and transformation. This Special Issue presents manuscripts mainly on the application of new technologies in the processing of root and tuber food, the related influence rules of internal and external factors on the formation of sensory quality, nutritional value and hazard factors in the processing process, and the latest research progress.



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Special Issue



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Editor-in-Chief

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

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Contact Us

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

Tel: +41 61 683 77 34
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