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Food Colloids

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Currently, food colloids comprise a unique biological and technological platform to address one of the major challenges in modern society: namely, the development of healthier and more sustainable processed food products. Several scientific areas converge in the rational design of these products, which ultimately relies upon an in-depth knowledge of the molecular, physicochemical, interfacial, and colloidal properties of food ingredients, their interactions, and the dynamics of these systems. Increasing nutrient bioavailability, reducing fat intake, controlling food digestibility, and improving gut health are some of the various challenges addressed by the current research on food colloids. Furthermore, advances in physicochemical and microbial effects in relation to colloidal systems and their applications in food processing and packaging can have an impact on food quality, safety, and nutrition. The third edition of this Special Issue primarily collects original works presented at the 19th Food Colloids Conference, hosted by the International Hellenic University from 14 to 18 April 2024, as well as other relevant submissions within the field.

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