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Recent Developments in Evaluation of Sensory and Physical Properties of Foods

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Deadline for manuscript submissions:

closed (31 October 2021)

Message from the Guest Editors

Dear Colleagues,

Of the determinants of eating quality, it is well established that the sensory and physical properties of foods are two of the most important factors dictating consumer eating satisfaction. Sensory properties including color, flavor, and texture are major factors affecting quality perception and consumer palatability of foods. Such physical properties as thermal, mechanical, and rheological properties are intrinsically accounted for in the composition and structure of foods and are important parameters in determining product quality. The achievement of ideal sensory and physical properties is consequently an essential process for success in new product development. A comprehensive understanding of how the sensory and physical properties of foods are related should be accordingly warranted. This Special Issue would welcome any manuscripts that deal with recent findings in evaluating the sensory and physical properties of foods.

Dr. Youngseung Lee
Dr. Yoon Hyuk Chang
Guest Editors



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Special Issue



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Message from the Editor-in-Chief

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