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## Physicochemical Properties and Structure Changes of Food Products during Processing

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### Message from the Guest Editors

Processing food is necessary to extend product shelf life. All processing operations lead to changes in physicochemical properties and the structure of the food, which can be desirable or undesirable. The physicochemical properties of food are mainly responsible for the final quality of the product. Moreover, the measurement of these properties is important for design and quality control during the processing of the food.

Physicochemical and structural changes in food during processing depend on the food's stage (solid or fluid) and its constituents. Although there are numerous physicochemical properties of food, the appropriate property depends on the kind of food and the aim of the chosen assay. This includes, for example, hydration food properties, rheological fluid behavior, mechanical properties, optical properties, and thermal food properties.

Physical and chemical changes in each constituent and ingredient results from processing operations and often leads to physical, sensory, and nutritional changes in the food and, therefore, in the quality.



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# Special Issue



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