

Special Issue

Functional Bakery Products: Technological, Chemical and Nutritional Modification

Message from the Guest Editors

Bakery products such as bread, rolls, cookies, pies, pastries, bars and muffins are an important part of the diet of today's consumer. The growing consumer interest in the health benefits of food has forced the development of new food products and the introduction of changes in the recipes and technology of traditionally consumed products. These trends also apply to bakery products, which are usually prepared from flour or meal derived from different kinds of grain (both cereal and noncereal). Depending on the main and additional ingredients, bakery products can be an excellent source of complex carbohydrates, including starch, dietary fiber, proteins, vitamins, minerals, and phytochemicals with targeted beneficial effects on the human body. Bakery products can be functional by themselves or can be made functional by applying any technological or biotechnological means to increase the concentration of, add, remove or modify a particular component as well as to improve its bioavailability.

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Message from the Editor-in-Chief

As the world of science becomes ever more specialized, researchers may lose themselves in the deep forest of the ever increasing number of subfields being created. This open access journal *Applied Sciences* has been started to link these subfields, so researchers can cut through the forest and see the surrounding, or quite distant fields and subfields to help develop his/her own research even further with the aid of this multi-dimensional network.

Editor-in-Chief

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