



Cereal: Storage, Processing, and Nutritional Attributes

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submissions:

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Message from the Guest Editors

Dear Colleagues,

In recent years, the reduction in cereal waste in storage and processing, the changes in cereal quality, especially nutritional quality, during storage and processing, and the impact on human nutritional health have received increasing attention.

For this reason, the Special Issue is being released, focused on the changes in cereal quality, especially nutritional quality, during storage and processing, and the spatiotemporal variation of major nutritional quality of cereals. The aim is to provide new insights or methods for the development of high-quality, nutritious, and healthy cereal-based foods. This Special Issue will include a selection of recent research and current review articles on the above aims.

Potential topics include but are not limited to the following:

Cereal quality evaluation method;

The distribution and variation of nutrients in cereal grains and different cereal varieties;

Cereal quality changes during storage, milling, drying, baking, boiling, steaming, etc.;

Spatiotemporal variation of cereal quality especially nutritional quality;

The new progress about specific bioactive ingredients associated with health benefits.





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Message from the Editor-in-Chief

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