







an Open Access Journal by MDPI

Cereal: Storage, Processing, and Nutritional Attributes

Guest Editors:

Message from the Guest Editors

Prof. Dr. Boli Guo

Dear Colleagues,

Dr. Lingxiao Gong

Dr. Yingquan Zhang

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.

Deadline for manuscript submissions:

closed (31 October 2023)

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.





IMPACT FACTOR 4.7





an Open Access Journal by MDPI

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN, USA 2. Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, Foods has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

Author Benefits

Open Access: free for readers, with article processing charges (APC) paid by authors or their institutions.

High Visibility: indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank: JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Contact Us