



Exploiting the Rice Germplasm for Health-Promoting and Value-Added Foods

Guest Editors:

Dr. Piebiep Goufo

Dr. John C Beaulieu

Dr. Ming Hsuan Chen

Dr. Ida Wenefrida

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Message from the Guest Editors

The majority of rice consumed is white rice, which is not nutritionally dense. Whole grain brown, red, purple, and black rice is superior to white rice since most nutrients are retained in the germ and bran. Rice bran also contains high amounts of fiber and bioactive phytochemicals. *Oryza sativa* was the first crop plant to be fully sequenced; it has over 3000 re-sequenced varieties and the largest single-species publicly available germplasm collection in the world. This immense genetic diversity lends to numerous varieties with different morphological, physical, and physicochemical characteristics and associated value-added food applications. Other rice types (e.g., *Oryza glaberrima*) also have unique and underutilized bran components worthy of value-added development. Within this Special Issue, the goal is to highlight genetic approaches and/or value-added mechanisms currently being explored, including agricultural practices, climate change considerations, and processing, to open up the possibility for exploiting the endogenous health-beneficial characteristics of the tremendously important and underutilized whole brown, red, purple, and black rice crops.





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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

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Contact Us

Foods Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

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