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Effects of Innovative Ingredients and Processing on Bakery Products and Pasta Quality

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Message from the Guest Editors

Dear Colleagues,

Bakery products and pasta are extensively consumed worldwide due to their convenience in terms of affordability and versatility. However, due to consumers' diet restrictions (e.g., celiac disease and other allergic reactions to gluten) and lifestyles (e.g., the growing demand for plant-based products), alternative ingredients are needed today. In order to achieve the quality standards of traditional bakery products and pasta, new ingredients and processing strategies need to be extensively investigated. Legumes, nuts, and fruits have interesting technological and nutritional properties that can help to design new foods characterized by high quality and consumers' acceptance. Processing aimed at modulating the starch and protein organization and powder particle size will be of interest and importance as well.

This Special Issue is dedicated to contributions aimed at developing new ingredients and novel processing strategies to improve the technological, nutritional, and sensory properties of bakery products and pasta. The Issue is open to both gluten-containing and gluten-free products with a special interest in plant-based products.













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Message from the Editor-in-Chief

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