Special Issue

Research on Processing Characteristics, Bioactive Substances and Product Development of Cereals

Message from the Guest Editor

Cereal grains have been a staple food since time immemorial, hence the great variety of breads, cereal preparations, and dishes based on traditional and modern technologies. The processing of cereal grains results in cereal products rich in many valuable components necessary for the functioning of our body. The degree of grain processing is important for the value of cereal products. It is beneficial to replace highly processed cereal products (white bread, pasta, wheat flour) with low-processed cereal products (whole grains) devoid of unnecessary additives and richer in bioactive components. Cereal grains are a rich source of bioactive substances (dietary fibre, phytoestrogens, phytosterols, and phenolic compounds, including phenolic acids and alkylresorcinols). The content of bioactive components in cereal grains is a varietal trait, genetically determined but modified to varying degrees by habitat conditions and agrotechnical factors.

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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.

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