Special Issue

Technological Strategies to Obtain Gluten-Free Foods with High Nutritional Value and Sensory Comparability to Gluten-Containing Products

Message from the Guest Editor

Interest in gluten-free foods is growing along with the gluten-free market. The reasons for this global trend reflect the increase in the incidence of gluten-related diseases and intolerances, as well as psychosocial factors that affect the adherence of tolerant consumers to gluten-free diets, due to the public perception that the gluten-free diet is a healthy option. The removal of aluten reduces the nutritional value and changes the sensory characteristics of foods, so consumer expectations have driven the food industry to improve formulations and manufacturing techniques. Health professionals are working to improve the nutritional value of these products. However, the quality of glutenfree alternatives is often still inferior to gluten-containing products. It is therefore of considerable importance to identify and implement effective, innovative strategies to enhance the quality of gluten-free products, thereby optimizing their health benefits while minimizing their production costs.

Guest Editor

Dr. Elisabetta Bravi

Italian Brewing Research Centre, University of Perugia, 06126 Perugia, Italy

Deadline for manuscript submissions

closed (14 July 2025)



Foods

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Foods Editorial Office MDPI, Grosspeteranlage 5 4052 Basel, Switzerland Tel: +41 61 683 77 34 foods@mdpi.com

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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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

- 1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
- 2. Department of Comparative Pathobiology, Purdue University, West Lafavette. IN 47907. USA

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