

Special Issue

Cereal By-Products, Starch, and Baked Products

Message from the Guest Editors

Cereals are staple food sources in human and animal diets. Through their processing, many by-products are generated. Corn, wheat, rice, and barley are the most important cereals from the *Gramineae* family, and their by-products are a rich source in bioactive compounds such as minerals, individual polyphenols, starch, protein, amino acids, fiber, and even fatty acids. Their further valorization represents a tool for enriching the chemical composition of baked goods, which could shed light on other studies regarding their valorization. In this Special Issue, we invite submissions of articles that explore the chemical characterization of cereal by-products, their valorization in the food sector, and their influence on the sensorial, textural, and nutritional characteristics of manufactured products. Likewise, studies regarding the bioaccessibility and biodisponibility of cereal by-products' bioactive compounds are also welcome in this Special Issue.

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About the Journal

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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