

## Special Issue

# Deep Processing of Grains

### Message from the Guest Editors

Grains are important constituents of diets, and their consumption is rapidly expanding around the world with the increased demand for healthier, more sustainably produced, and plant-based foods. Grains are high in carbohydrates, protein, and fibre, low in fats, and contain an appreciable quantity of vitamins and minerals, such as folate, iron, zinc, and magnesium. In addition, the phytochemicals and tannins found in pulses possess antioxidant activity and cause anti-inflammation. There is a tremendous innovation opportunity to produce processed grain-based products that include proteins for human food applications. However, there are still limited food applications of grains, which is due to negative sensorial acceptance as well as the degradation of these functional components through conventional food processing. Therefore, it is important to understand the underpinning mechanisms involved in maintaining and improving nutritional and sensorial functionality of elite grains and legumes during the conversion into food products using various processing techniques.

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### Guest Editors

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### Deadline for manuscript submissions

closed (15 December 2023)



## Foods

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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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