

Special Issue

Deep Processing of Cereals, Pseudo-Cereals and Legumes for Enhanced Product Development

Message from the Guest Editors

Cereals, pseudo-cereals, and legumes are staple foods worldwide, providing essential nutrients such as carbohydrates, protein, fiber, and micronutrients. The future of deep processing of grains and legumes into food products is promising as it contributes to global food security and sustainability, meeting changing consumer demand for functional, convenient and eco-friendly options. This special edition focuses on the deep processing of (pseudo)-cereals and legumes, referring to the use of various advanced processing methods to process these raw materials into products with improved functionality or high nutritional value. In addition to grinding, fractionation, and modification techniques, this includes the implementation of extraction, extrusion with the aim of producing ingredients, additives, and finished products as well. Examples of deeply processed grains and legumes are flour, (modified) starch, protein isolates and hydrolysates, dietary fiber, malt extracts, fermented products and various derivatives used in food and feed.

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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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