# **Special Issue**

# Recent Developments in Grain Processing Methods

## Message from the Guest Editors

The constant search for convenient, low-cost, and indulgent foods, without the negative impacts of extreme processing, can impact the nutritional aspects of foods, fostering the development and improvement of processing methods. This is compounded by the search for gluten-free, plant-based, and other foods, which aim to serve a growing group with dietary restrictions.

Therefore, advances in traditional baking, extrusion, brewing, malting, pelleting, milling (dry and wet), sprouting, extraction, as well as modern processes such as encapsulation and 3D food printing, can effectively contribute to improving the population's quality of life.

Papers involving advances and innovations in grainbased product processes may submit original research articles and reviews. Research areas may include, but are not limited to, the following topics:

- New technologies in grain processing;
- The impact of new grain processing methods on nutritional aspects;
- Reuse of waste from the cereal and pulse processing industry;
- 3D printing based on cereals and pulses;
- Innovations in brewing processes;
- Innovations in malting processes.

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## Deadline for manuscript submissions

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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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