

Special Issue

Advances in Innovative Processing and Formulation Strategies for Gluten-Free Cereal Foods: Health Benefits and Sensory Quality

Message from the Guest Editors

It is estimated that approximately 5% of the global population lives with celiac disease and other conditions requiring a gluten-free diet. To address the needs, in recent years, considerable progress has been made in developing gluten-free products that are more nutritious and palatable. Nevertheless, the challenge of creating gluten-free cereal-based foods with enhanced nutritional and sensory qualities persists, and both industry and academic research are actively engaged in providing better gluten-free options to consumers. Novel technological (i.e., innovative baking techniques) and biotechnological approaches, the use of alternative grains, the incorporation of novel ingredients to the recipes hold the potential to not only improve technological performance, but also enhance nutritional and sensory properties. Understanding the effects of these advancements on the quality of gluten-free cereal-based products can contribute significantly to overcoming this challenge. In light of these considerations, this Special Issue aims to bring together the most recent and groundbreaking developments in the formulation of gluten-free cereal-based products.

Guest Editors

Dr. Maria Di Cairano

School of Agricultural, Forestry, Food and Environmental Sciences (SAFE), University of Basilicata, 85100 Potenza, Italy

Dr. Nicola Condelli

School of Agricultural, Forestry, Food and Environmental Sciences (SAFE), University of Basilicata, 85100 Potenza, Italy

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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 Lafayette, IN 47907, USA

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