

## Special Issue

# Physicochemical and Nutritional Characterization of Cereal Products and Pseudocereal Products and By-Products

### Message from the Guest Editors

Cereal grains are currently a major component of human and animal diets worldwide. Cereal and cereal-based food products are significant contributors of protein, fat, energy, and micronutrients, and their composition therefore decisively affects human health. Moreover, several studies have shown that cereal grains are a source of bioactive compounds, including tocopherols, phenolic acids, dietary fiber, and phytosterols, which have been proven to contribute in reducing the risk of many chronic diseases. For these reasons, strategies and processing technologies aimed at modifying cereal constituents and improving functional attributes and stability are important in determining the effect of cereal-based foods on humans when consumed in their diet. Against this background, this Special Issue of *Foods* will cover a selection of recent research topics and current review articles related to new information or structural modification in the cereal composition due to different processing and techniques, and release of biologically active compounds in cereal products and their effects on human health in addition to the revalorization of high-value cereal byproducts.

### Guest Editors

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### Deadline for manuscript submissions

closed (5 January 2024)



## Foods

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Impact Factor 6.0  
CiteScore 10.3  
Indexed in PubMed



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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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### Editor-in-Chief

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