

Special Issue

Grains and Grain-Based Products: Processing Technologies, Properties and Nutritional Value

Message from the Guest Editors

This Special Issue, "Grains and Grain-Based Products: Processing Technologies, Properties and Nutritional Value", aims to present cutting-edge research and practical insights into the grain sector. It covers the exploration of new grain raw materials and analysis of their physicochemical properties and processing characteristics, advanced processing technologies (e.g., enzymatic hydrolysis, precision milling, and 3D printing) that optimize grain utilization, the modulation of structural, functional, and sensory properties of grain-based products by processing, and the enhancement of nutritional value—including retaining bioactive compounds, improving nutrient bioavailability, and developing functional products (e.g., plant-based grain beverages, gluten-free foods, and starch-based food with dysphagia). By integrating interdisciplinary perspectives from food science, nutrition, and engineering, this Special Issue provides a comprehensive reference for researchers, industry practitioners, and policymakers, fostering innovations to address global food security, health demands, and sustainability in grain processing and product development.

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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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