

Special Issue

Sustainability, Safety, Health Claims and Authenticity: Pathways for Improving Sensory Quality, Physiological Function, and Utilization of Rice

Message from the Guest Editors

More than half of the world's population live on rice grains, mainly consumed as table rice, but they can be processed by grinding, fermenting, sprouting, and, ultimately, physical and chemical processes. And heavy metals, contamination with toxic microorganisms, and toxic chemicals must not be detected in rice grains and rice-based products.

The sensory quality of rice is also of greater importance to the consumers than ever before. Evaluations of rice palatability from different cultivars are performed via sensory testing, physicochemical measurements, and other authenticity tools for certifying premium brands.

Scientific reports on the biofunctional effects of bioactive substances for maintaining a long and healthy life are increasing year by year, and health-food claims have been adopted.

In addition to traditional rice products, novel rice products have been developed using various new processing technologies.

We hope that this Special Issue in terms of the novel information it provides on rice science and technology, helping us all to lead happy and healthy lives.

Guest Editors

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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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