# Special Issue

# New Technologies in Quality Control and Safety Detection of Grain and Oil Products

## Message from the Guest Editor

Grains are generally the basis of the global diet and serve as food for countless animals. However, losses in the grain production chain are still significant, demonstrating the need for in-depth studies on this topic. In this context, research on the preservation of the physical-chemical, microbiological, and technological qualities of these grains and their derivatives, such as oil, during all stages of the production chain until the end consumer is important to improve the food production chain worldwide. The characteristics of grains vary greatly depending on the species, so there are numerous ways to monitor and evaluate the quality of this resource and related oils. Finding ways to minimize quantitative and qualitative losses in grains and their derivatives, especially oil, in laboratory and industrialscale studies is strongly encouraged. It is important to take a broader look at quality aspects to help industries make the best decisions throughout their processes.

## **Guest Editor**

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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.

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