

Special Issue

Cereal: Storage, Processing, and Nutritional Attributes: Second Edition

Message from the Guest Editors

In recent years, the reduction in cereal waste in storage and processing, the changes in cereal quality, especially nutritional quality, during storage and processing, and the impact on human nutritional health have received increasing attention.

For this reason, the Special Issue is being released, focused on the changes in cereal quality, especially nutritional quality, during storage and processing, and the spatiotemporal variation of major nutritional quality of cereals. The aim is to provide new insights or methods for the development of high-quality, nutritious, and healthy cereal-based foods. This Special Issue will include a selection of recent research and current review articles on the above aims.

Potential topics include but are not limited to the following:

Cereal quality evaluation method;
The distribution and variation of nutrients in cereal grains and different cereal varieties;
Cereal quality changes during storage, milling, drying, baking, boiling, steaming, etc.;
Spatiotemporal variation of cereal quality especially nutritional quality;
The new progress about specific bioactive ingredients associated with health benefits.

Guest Editors

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Deadline for manuscript submissions

closed (31 December 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.

Editor-in-Chief

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manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.8 days after submission; acceptance to publication is undertaken in 2.9 days (median values for papers published in this journal in the first half of 2026).