Special Issue

Grain-Based Products: Innovative Processing Technologies and Quality: Second Volume

Message from the Guest Editor

Volume I

(https://www.mdpi.com/journal/foods/special_issues/gr ain product) of the Special Issue was successful. Grainbased products play an important role in our diet and provide carbohydrates, proteins, lipids, micro-nutrients and other phytochemicals for both children and adults. Wheat, maize, and rice are the major food grains. Oat, sorghum, millet, and barley are minor crops with various food uses. The food industry is becoming increasingly competitive and must develop high-quality food products. It is important to explore novel technologies in order to discover grain-based foods with potential health benefits. The goal of grain-based product processing is to enhance the health aspects, nutrition, flavor and taste, preservation, stabilization, and security of food, as well as to ensure more diversity in the acceptability and preference of consumers. We invite submissions to this Special Issue on the aspects of innovative processing technologies that can be used for grain-based products and their effects on improving the quality of grain-based foods, including textural and sensory properties, nutrition, structural components, and shelf life.

Guest Editor

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Deadline for manuscript submissions

closed (20 June 2024)



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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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