

Special Issue

Cereal: Chemistry and Green Processing Technology

Message from the Guest Editors

Cereals are the main raw materials in human food. Technological transformation processes are necessary to facilitate the consumption of these grains and ensure safe food. However, clean technologies, without the use of chemical reagents, are highlighted, including both traditional technologies such as conventional and thermoplastic extrusion, germination, fermentation and microwaves and emerging technologies such as cold plasma, ozone, high pressure, infrared, extraction by supercritical fluid, and ultrasound, among others. Attention must mainly be given to the composition, stability, bioavailability and bioaccessibility of nutrients so that the final product is safe for the consumer but meets sensory requirements. Emerging and nature-friendly technologies can perform satisfactorily in the decontamination of grains, preventing the development of deteriorating fungi or those that produce toxic metabolites, such as mycotoxins. In addition, these technologies can also be applied in biodegradable, oxo-biodegradable, active, and intelligent packaging, improving mechanical characteristics and favoring functional properties.

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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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