

Special Issue

Advances in Cereal and Cereal Product Chemistry, Nutrition and Technology

Message from the Guest Editors

Cereal, a special commodity with strategic significance, is an important part of the national security strategy and has crucial significance for the stable development of the national economy. Cereal chemistry is a subject that studies the physical, physiological and biochemical properties; nutritional function; processing technology; and the rational utilization of various cereals and cereal products. Research about cereal chemistry focuses on several aspects, including the external morphological characteristics of cereals; changes in the structural, physicochemical and biochemical properties of components during processing and storage; and the processing technology and nutritional function of cereal products. Advances in research about cereal chemistry provides a theoretical basis for improving cereal quality, developing new cereal resources, evolving the storage and processing technology of cereal and cereal products, scientifically adjusting dietary structures, strengthening the quality control of cereal and cereal products, and improving the level of raw material processing and comprehensive utilization of cereals.

Guest Editors

Dr. Sladana Žilić

Prof. Dr. Jinshui Wang

Dr. Ying Liang

Deadline for manuscript submissions

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Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

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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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA

2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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