

Special Issue

Cereal Products: Physicochemical Properties, Processing Technology and Nutritional Quality

Message from the Guest Editors

This Special Issue invites you to contribute to advancing knowledge on cereal products, focusing on their physicochemical properties, processing technologies and nutritional quality. Cereals are a global dietary staple and they are mainly used as whole or refined flours. Optimizing their techno-functional properties, shelf life and nutritional potential remains an essential challenge. We welcome original research and reviews addressing the complexities of cereal processing, the impact of emerging and conventional technologies on ingredient properties and on product quality, and innovative approaches to enhance nutritional profiles. Topics of interest include biochemical characterization, advancements in milling and fortification techniques, gluten-free alternatives, novel bioactive compounds, and consumer health perspectives. By spotlighting the latest scientific insights and technological developments, this Issue aims to bridge the gap between cereal science and the food industry, fostering improvements in both product formulation and public health.

Guest Editors

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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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