

Special Issue

Barley and Oats: Chemistry, Health Benefits, Processing and Utilizations

Message from the Guest Editor

Barley and oats have been domesticated since ancient times. At present, they are not widely used as human food. However, researchers around the world are increasingly interested in exploring the two grains. This renewed interest is driven by their unique composition, the cholesterol-lowering effect of beta-glucan, and the public awareness of general wellness for multi-grain diets. One major strategy for expanding food utilization of the two grains is to fractionate them into protein concentrates, beta-glucan concentrates, starch, etc. This special issue covers broad aspects relating to barley and oats, with respect to characterization of components and bioactive compounds, nutritional values, health benefits, analytical methodology, and effects of processing. It also covers quality improvement by genetic modifications and advanced processing, product features and applications, and effects of malting barley on beer-making. Up-to-date reviews on barley or oats are also welcome.

Guest Editor

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Deadline for manuscript submissions

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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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