

Special Issue

Fortified Cereal-Based Foodstuffs: Technological, Sensory, and Nutritional Properties

Message from the Guest Editors

The Agenda 2030 of the United Nations aimed to improve well-being, sustainable lifestyle, and waste restraint. In addition, consumer demand for healthful products with beneficial impacts on human nutrition is growing. In this contest, the fortification, allowing the inclusion of bioactive compounds in foods, could meet consumers' needs and, at the same time, enhance the nutritional and healthy properties of foodstuffs. The cereal-based products, which are the world's basic sources of nourishment, could be excellent carriers of beneficial compounds such as fiber, phytochemicals, protein, fatty acids, vitamins, and minerals. The fortification of products derived from cereals drives food researchers and producers to develop new and healthier formulations. In the frame of the circular economy, the utilization of agro-industrial by-products with high added value is also encouraged. This Special Issue focuses on contributions studying the development of the fortification of cereal-based foodstuffs to improve their nutritional, sensory, and technological properties. The Special Issue includes both conventional and gluten-free cereal products.

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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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