Special Issue

Advanced Research in Cereals and Pseudo-Cereals: Functional and Nutritional Features

Message from the Guest Editors

This Special Issue focusses on the recent advanced research in cereals and pseudo-cereals with respect to their functionality and their nutritional properties. Undoubtably, cereals are still among the most important crops for human consumption. Their grains, rich in starch, are processed for use in numerous applications, resulting in nutritious and tasty high-quality food products that meet consumers' expectations. The processing of cereals is still a very interesting research topic. Research in this field covers a wide range of topics, including the re-evaluation of ancient wheat varieties, the introduction of pseudo-cereals in bakery products, the unravelling of the dietary fiber content, and starch and gluten composition. This Issue brings together the latest research outcomes in the field.

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About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer
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articles, critical reviews, case reports, and short
communications on food science. Articles are released
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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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