

## Special Issue

# Cereal and Cereal Products: Processing, Storage, Conservation, Safety, Sensory and Nutrition Properties

### Message from the Guest Editors

Cereal grains are distinguished for being outstanding sources of dietary energy and protein. Maintaining the quality of cereals throughout the production chain is essential to ensure food safety. Cereal grains and their products are highly susceptible to pest attacks, including insects and fungi. In this context, it is imperative to develop techniques that help maintain the quality and safety of cereals and cereal products. Recognizing the importance of preserving the quality of stored cereals and cereal products, from both nutritional and sensory perspectives, this Special Issue of *Foods* will focus on this area of research, focusing on, but not limited to, the following topics:

Innovative Storage and Preservation Methods for Enhancing the Shelf Life of Cereal Grains  
The Role of Packaging in the Safety and Sensory Quality of Cereal Products  
Assessment and Management of Mycotoxin Contamination in Cereals  
Nutritional Enhancements and Fortification of Cereal Products  
Sensory Evaluation and Consumer Acceptance of Cereal Products

Dr. Leda R. A. Faroni

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### Guest Editors

Dr. Ernandes Rodrigues de Alencar  
Dr. Livia De Lacerda De Oliveira  
Dr. Leda Rita D'Antonino Faroni

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### Deadline for manuscript submissions

closed (10 April 2026)



## Foods

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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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### Editor-in-Chief

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manuscripts are peer-reviewed and a first decision is provided to authors approximately 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).