

Special Issue

Traditional and Non-Traditional Grain-Based Products: Addressing Challenges Through Formulation and Processing

Message from the Guest Editors

Which advancements in formulation and processing will be key to ensure that grains are used as food to their fullest potential? What approaches can further increase our understanding of grain-based products whose structure is determined by biopolymer functionality? How can traditional products such as baked goods or pasta be optimized in terms of nutritional attributes, textural properties, shelf-life, and sustainability? Can non-traditional grain-based foods be formulated and structured in a way that makes them more competitive with the products they intend to resemble? Are there novel product categories or processing tools that deserve more attention? Acknowledging the role of cereals, pseudocereals, and legumes as the base for nutrient-rich foods which can provide pleasant eating experiences, much research is ongoing to enhance product properties through optimizing formulation and/or developing innovative processes. We invite you to share your perspective on tackling current challenges and laying out opportunities in the area of grain-based products through the submission of an original research article or review paper.

Guest Editors

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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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