Special Issue

Better Design for Formulation Optimization of Grain Foods

Message from the Guest Editors

Grain-based foods are made from various cereal grains. The grain-based food industry is currently under mounting pressure to innovate and produce products that incorporate healthier components, such as whole grains and dietary fiber, while reducing the presence of less-healthy elements like fats, sugars, and salt. A diet rich in whole grains and fiber has been increasingly recognized as a protective measure against the development of diet-related ailments such as cardiovascular disease, obesity, and type 2 diabetes.

This Special Issue of Foods will cover recent studies carried out on the formulation optimization of grain foods. The studies may focus on understanding the physical and chemical properties of cereal grains, selecting grain types or mixtures to optimize end-product nutrition and health benefits, customizing grain-based product's appearance and texture, partially substituting refined flour with whole grains or cereal side streams, using bioprocessing method to deliver clean-label grain foods, developing innovative whole-grain products, and grain foods reformulation with lower salt, sugar, and fat contents.

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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.

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