

Special Issue

Strategies to Improve the Sensory and Nutritional Quality of Bakery Products

Message from the Guest Editors

The rising consumer demand for elevated sensory experiences and enhanced nutritional value in bakery products has driven the development and implementation of innovative strategies within the food sector. Diverse approaches are being employed to enhance both the taste and health profile of baked goods. Notably, there is a growing focus on wholesome and functional ingredients, which not only provide nutritive value and sensory properties, but also adapt products to meet specific human health conditions and dietary restrictions. Moreover, recent advancements in baking technologies have given rise to the controlled fermentation process, aiming to improve digestibility and the overall nutritional quality. Environmental sustainability is addressed through the use of food industry by-products and packaging solutions that extend shelf life without compromising freshness, responding to growing consumer awareness. The dynamic interplay between innovation, nutrition and flavour promises a future where consumers can enjoy baked goods that cater to their diverse needs while indulging in unparalleled sensory experience.

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Deadline for manuscript submissions

closed (31 December 2024)



Foods

an Open Access Journal
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Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/192416

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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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