Special Issue

Cereal and Cereal-Derived Products: Processing, Functional Properties and Applications in Foods

Message from the Guest Editors

Cereals have played a crucial role in the human diet. They are a major source of essential macromolecules and micronutrients in our food. From ancient times to now, they have been used in traditional settings and modern food manufacturing plants to produce a variety of nutritious, palatable, and unique food items. Some of their constituents are extracted as secondary ingredients with specific functionalities. Furthermore, cereals are a rich source of calories in various forms, including carbohydrates, proteins, and lipids. This Special Issue explores our current understanding of cereals as functional food ingredients, their properties that are yet to be elucidated, modern conversion and modification processes, and their unique role in food processing. It highlights their modern applications as ingredients in making nutritious foods. This Special Issue will consider any paper that addresses current gaps and novel ideas and technologies related to the value addition of ancient grains, improvement of grain functional properties, grains as ingredients in alternative protein products, novel grain processing methods, and more, for all grass-based seeds used in human food applications.

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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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