

Special Issue

The Effects of Processing Technologies on the Quality of Cereal By-Products

Message from the Guest Editors

This Special Issue on "The Effects of Processing Technologies on the Quality of Cereal By-Products" aims to discuss the advancements, challenges, and innovations in processing technologies for improving the quality of cereal by-products. We welcome original research articles, reviews, and studies that explore novel processing techniques, quality-improvement strategies, and nutritional enhancements for cereal by-products. Specifically, we are interested in contributions focusing on the efficient extraction, separation, and maintenance of active compounds such as polyphenols, polysaccharides, peptides, and vitamins. Additionally, studies elucidating stabilizing techniques for these active components and their structure–activity relationships (SAR) are encouraged. By addressing these topics, this Special Issue aims to offer insights into the optimization of processing methods to yield high-quality, nutritious cereal by-products. This initiative aims to drive advancements in the food industry, foster innovation, and promote sustainable practices in the processing of cereal by-products.

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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.

Editor-in-Chief

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