Special Issue

Quality of Grains and Grain-Based Foods Volume II

Message from the Guest Editor

The quality of grains (cereals, pseudocereals, legumes, etc.) is a very broad and nebulous topic that covers many different meanings and aspects. Grain quality largely depends on the species, genotype, environment and their interactions, as well as the grain's end use. Quality is defined by a wide range of properties and factors. Physical quality includes yield, purity, moisture content, bulk density, kernel size, grain length, grain width, kernel hardness, vitreousness, kernel density, chalkiness, damaged kernels, color etc. Sanitary quality is associated with fungal infection, mycotoxins, insects and mites and their fragments or by-products, foreign material and dust. Nutritional quality is related to intrinsic characteristics such as the content of carbohydrates, fibers, proteins, lipids and micronutrients. Finally, grain quality can be related to process-related characteristics. Grain-based foods are a dietary staple around the world. An emerging challenge faced by food processes mostly characterized by oxidation phenomena is how to keep and improve the nutritional and sanitary qualities of grain-based food products whilst maintaining or improving health benefits.

Guest Editor

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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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