Special Issue

Quality Assay, Processing and Bio-Function of Rice Products

Message from the Guest Editors

Rice is one of the most important cereals in the world with wheat and corn. Quality evaluations of rice are performed by sensory testing and physico-chemical measurements. The former is a basic method that requires large amounts of samples and several panelists. The latter is an indirect method that estimates the eating quality based on the chemical composition, cooking quality, gelatinization properties, and physical properties of cooked rice. Novel method to evaluate the quality of the cooked rice is necessary to breed high-quality rice cultivars and to select the suitable rice for each consumer. Rice is mainly consumed as table rice, but it can be processed to various products, such as bread, noodle, cake, etc. In addition to the traditional rice products, novel rice products have been developed and introduced by the use of various new processing technologies. Scientific reports on the bio-functional effects by the functional substances are increasing year by year. Bioactive components of grains are very useful to maintain our healthy life through the dietary habits.

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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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