

Special Issue

Advances in Cereal and Cereal Product Chemistry, Nutrition and Technology: 2nd Edition

Message from the Guest Editors

Cereal chemistry is a subject that studies the physical, physiological and biochemical properties; nutritional function; processing technology and rational utilization of various cereals and cereal products. Research on cereal chemistry focuses on several aspects, including the external morphological characteristics of cereals; changes in the structural, physicochemical and biochemical properties of components during processing and storage and the processing technology and nutritional function of cereal products. Advances in research on cereal chemistry provides a theoretical basis for improving cereal quality, developing new cereal resources, evolving the storage and processing technology of cereal and cereal products, scientifically adjusting dietary structures, strengthening the quality control of cereal and cereal products and improving the level of raw material processing and comprehensive utilization of cereals. Therefore, this Special Issue welcomes all types of papers, including original research articles, reviews, brief communications and opinions related to the knowledge and application of cereal and cereal product chemistry, nutrition and technology.

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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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