

Special Issue

Current Strategies to Improve the Nutritional and Physical Quality of Baked Goods

Message from the Guest Editors

This Special Issue seeks to provide a fundamental understanding and novel strategies to improve the nutritional properties of baked goods, including a decrease in starch bioaccessibility, sugar reduction, increase in fiber and/or protein content, mineral fortification and the improvement of phytochemical bioactivity, among others. This Special Issue will also cover studies on the physical and sensory improvements of baked goods that may provide a mechanistic understanding to minimize the loss of quality after the incorporation of nutritional-improving ingredients, such as edible by-products, proteins or fibers. Last, but not least, studies focused on the reduction of additives (clean label) or fat and on the use of sourdough to improve the sensory properties of baked goods will also be welcome.

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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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