

Special Issue

Improving the Quality of Bakery Products

Message from the Guest Editors

Baked products are essential commodities that are consumed worldwide owing to their pleasant flavor, health benefits, and availability.

Different aspects related to the quality of baked foods, such as their ingredients, processing parameters, and storage conditions, should be carefully evaluated to avoid loss of shelf-life, which is generally driven by physicochemical (water migration, lipid oxidation, staling, etc...) and microbiological (mold spoilage) deterioration. In addition, attempts have been made to reduce the levels of fats and carbohydrates in baked products as well as to produce functional baked foods fortified with probiotics, minerals, vitamins, antioxidants, and prebiotics.

This Special Issue of *Foods* will focus on possible strategies for improving organoleptic, nutritional, functional, and/or commercial attributes of bakery products. In particular, the following areas are of interest: (i) formulation enhancement and additive incorporation; (ii) production process advances; and (iii) storage condition optimization and innovative packaging solutions.

Guest Editors

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Deadline for manuscript submissions

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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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