

Special Issue

Functional Ingredients in Minor Grain Crops

Message from the Guest Editors

Grain crops can be generally divided into two groups: major grain crops (including wheat, rice, corn, and soybean) and minor grain crops. There are so many minor grain crops used worldwide, such as barley, buckwheat, millet, oat, quinoa, sorghum, and many legumes (adzuki bean, broad bean, pea, etc.). Dozens of functional ingredients, such as flavonoids, saponin, peptide, polysaccharide, and resistant starch, have been found in minor grain crops. In recent years, food products based on minor grain crops have increasingly been favored by consumers due to their functional ingredients. Therefore, it is very important to find out efficient methods to identify and quantify the functional ingredients, as well as explain their possible health benefits for humans. Topics covered in this Special Issue include (but are not limited to):

- Identification and chemical structure analysis
- Development of alternative quantification method
- Structure and bioactivity changes during processing and preservation
- In vitro and in vivo evaluation of biological properties and related mechanisms
- Interaction between genes and environment

Guest Editors

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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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