

## Special Issue

# Current Advances in the Science of Gluten-Free and Climate Resilient Crops for the Purpose of Sustainability, Food Security and Nutrition

### Message from the Guest Editors

Cereals and legumes are important sources of proteins, carbohydrates, vitamins, and minerals, and constitute the basis of many staple foods. In developing countries, rural communities traditionally prepare meals consisting of foods from gluten-free indigenous cereals and pseudo-cereals as well as pulses.

In the Western countries the increased prevalence of coeliac disease, gluten sensitivity, and irritable bowel syndrome have created a growing demand for high-quality gluten-free products. However, many current gluten-free products are low in dietary fiber, protein, micronutrients, and phytochemicals and high in starches, sugars, and fats. Furthermore, they usually contain many additives, such as hydrocolloids, which do not meet consumers' demands for clean-label, natural ingredients.

In this Special Issue, we aim to publish innovative research results and review papers which provide a fundamental understanding and forward looking strategies for improving nutritional, sensory and chemico-physical properties of gluten-free crops for bakery applications.

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### Guest Editors

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### Deadline for manuscript submissions

closed (20 August 2022)



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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.

### Editor-in-Chief

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