

Special Issue

Grain Products: Traditional and Innovative Technologies

Message from the Guest Editors

Cereals are the basis of human nutrition. The technologies to process it have been known for a long time and have been adapted to the needs of consumers. Today, while some ask for cheaper or more convenient products, others give priority to sensory or nutritional aspects. The nutritional advantages of these products have also caught the attention of researchers, who have the challenge of studying how to incorporate these raw materials into products traditionally made with cereals without significant loss of organoleptic quality, but also of studying certain traditional products made with these flours. This Special Issue is focused on the study of traditional and innovative technologies applied to different grains. Among the derived products on which it is possible to expand knowledge are bakery products, but also fermented beverages and meat analogs, and among the technologies to be studied, works that delve into the knowledge or adaptation of traditional technologies are of interest. Articles on innovative analysis, methodologies and instrumentation will also be welcome, as well as those focused on the study of certain components with nutritional interest.

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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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